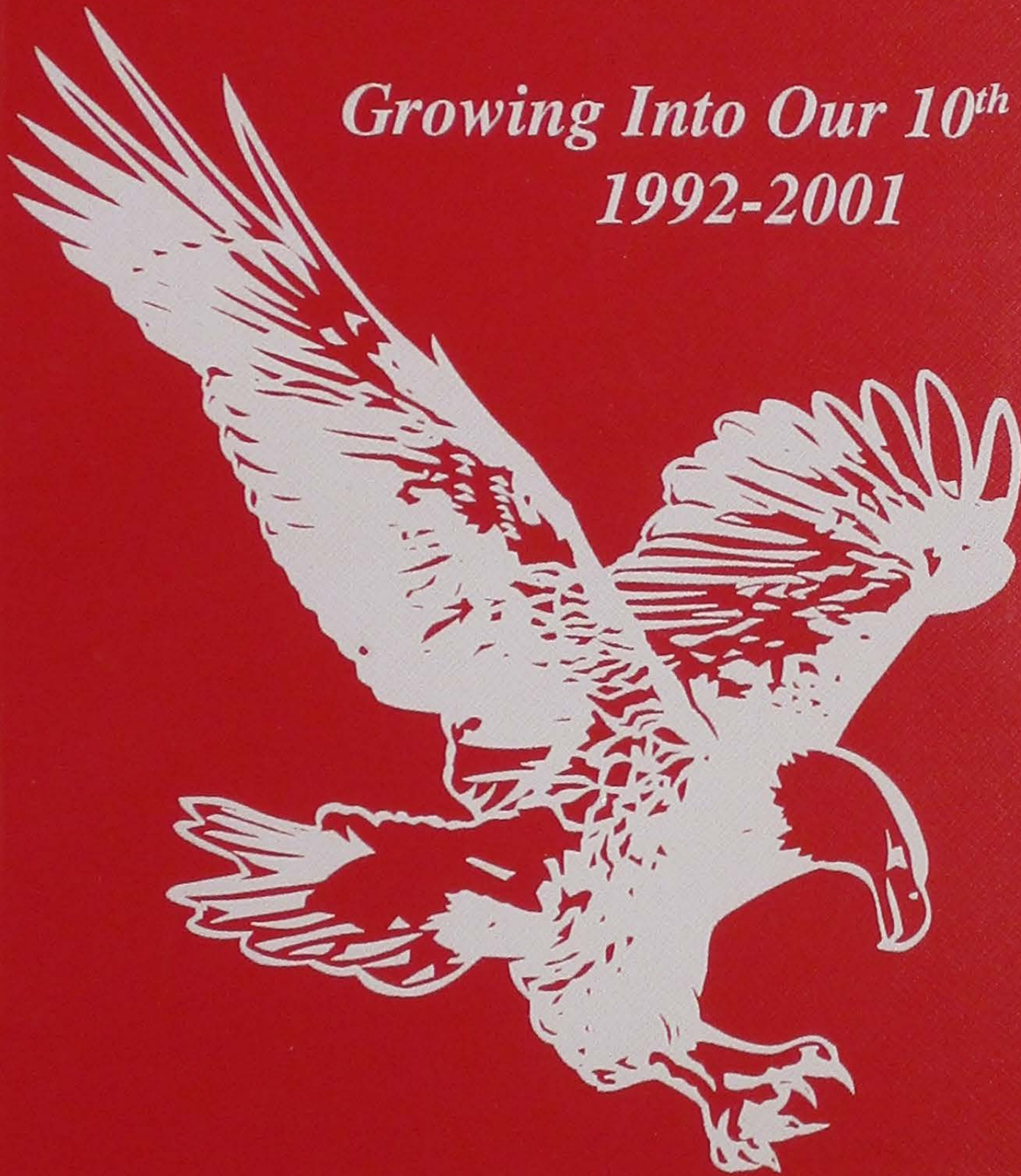


AMES CHRISTIAN SCHOOL

Cookbook

*Growing Into Our 10th Year
1992-2001*



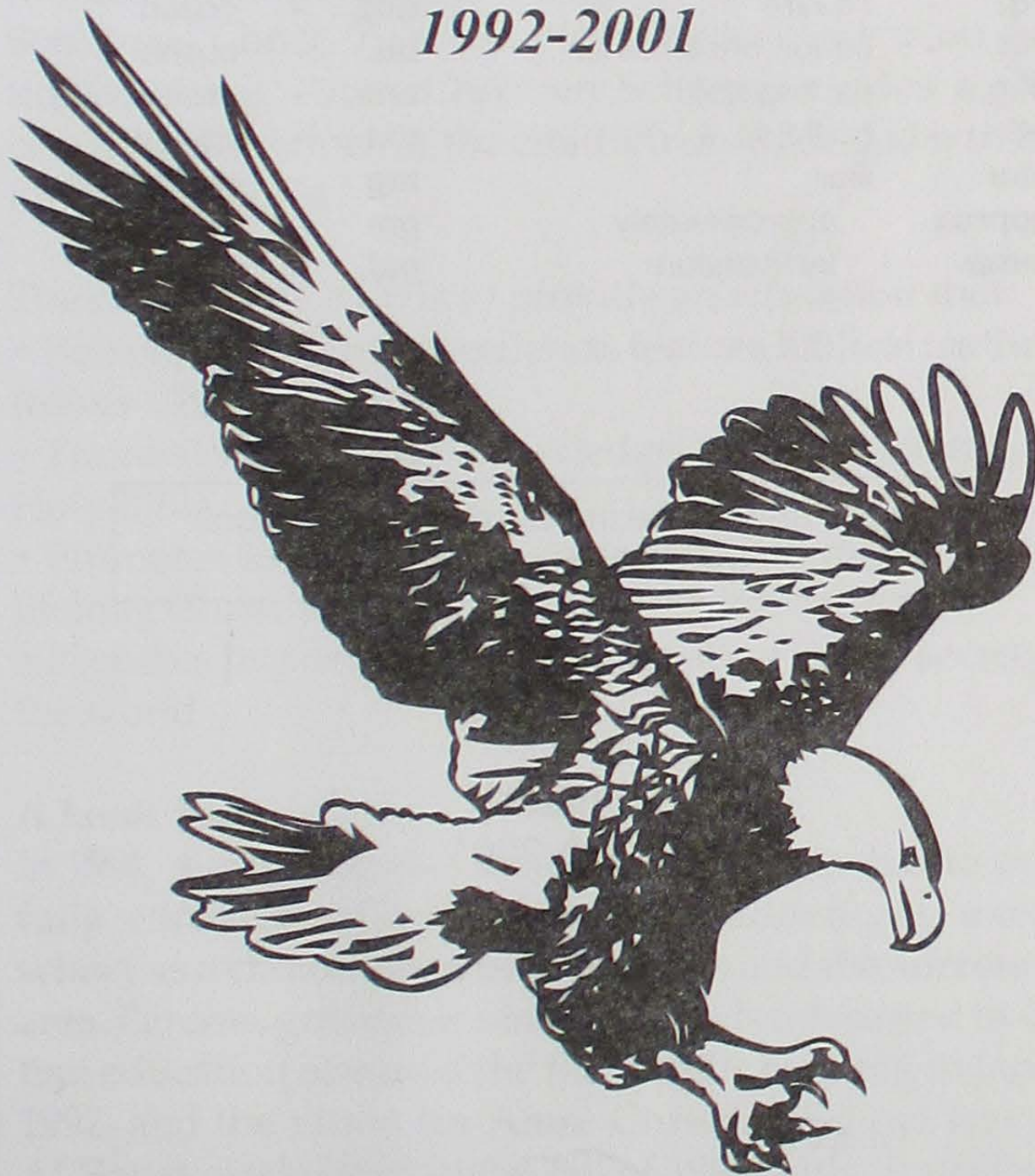
*But those who hope in the Lord will renew their strength.
They will soar on wings like eagles; they will run and
not grow weary, they will walk and not be faint.*

Isaiah 40:31

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1992-2001*



But those who hope in the Lord will renew their strength. They will soar on wings like eagles; they will run and not grow weary, they will walk and not be faint.

Isaiah 40:31

Our Standard Abbreviations

tsp.	-	teaspoon	sm.	-	small
T.	-	tablespoon	med.	-	medium
c.	-	cup	lg.	-	large
oz.	-	ounce or ounces	pt.	-	pint
lb.	-	pound or pounds	qt.	-	quart
sq.	-	square	doz.	-	dozen
ctn.	-	carton or container	bu.	-	bushel
pkg.	-	package(s)	env.	-	envelope(s)
btl.	-	bottle(s)	pkt.	-	packet(s)
liter	-	liter	mg	-	milligram(s)
approx.	-	approximately	gm	-	gram(s)
temp.	-	temperature	gal.	-	gallon(s)

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AMES CHRISTIAN SCHOOL

Excellence in Education Through Christ

Our Mission...

The purpose of Ames Christian School (ACS) is first and foremost that God, in all things, be glorified through His Son, Jesus Christ. To accomplish this purpose in an educational setting, Ames Christian School provides a Christ-centered education for the children of Ames and surrounding communities.

The objective of ACS is to provide an education that:

- Possesses academic excellence, teaches biblical truths, and fosters Christian living
- Trains students in the knowledge of and obedience to the Holy Bible
- Promotes loyalty to our sovereign God and encourages lifelong Christian service
- Prepares pupils for godly participation in our society and the world

A Look Back...

In 1991, a group of area residents came together to prayerfully consider a Christ-centered, academically excellent school as a choice for parents in Ames and the surrounding area. Parents, grandparents, and friends interested in Christian education attended the first public meeting in January, 1992, and the vision for Ames Christian School was born. ACS was established in the fall of 1992 with 19 students, K through 6th grade. Today, Ames Christian School offers a preschool, elementary, middle school, and Learning Efficiency Program for students 3 years through 8th grade.

Ames Christian School expanded its ministry to the community as follows:

1993	Preschool opened
1995	Middle school added
1996	Certified administrator hired
1999	Learning Efficiency Program added
2000	Land for ACS donated
2000	Dirt for site preparation donated
2001	(Spring) Ground breaking for new building


The Present...

ACS offers a full academic program including Art, Music, Physical Education, and a Learning Efficiency Lab for Kindergarten through 8th grade. The curriculum includes materials from a variety of publishers including ABeka, CSI, ACSI, Houghton Mifflin, McGraw-Hill, and Addison Wesley. Regardless of the text used, our Christian teachers teach each subject from a biblical perspective. Chapel programs, led by area pastors representative of the student body, are held weekly.

The ultimate goal of the school in the total development of the student is to urge a voluntary life commitment to the Lord, to develop each student's God-given spiritual, physical, mental, social, emotional, and artistic gifts to their fullest potential; and to lead each student to the spiritual maturity needed to develop a Christian world and life view.

A Look Ahead...

Ames Christian School, responding to the tremendous interest and growing support of Christian education in the Ames area is currently seeking, through God's leading, a permanent home for its school and educational programs.




We greatly acknowledge the hard work of the teachers and staff who have worked at ACS since 1992. Thank you for your dedication to the students and their families!

Paula Tjernagel
Patty Markey
Cathy Votroubek
William Barron
Pekka Lahtela
Jody Jenkins
Jill Hausler
Kelly Johnson
Sarah Marron
Jan Ritzema
Chuck Nickerson
Michele Mathison
Wendy Sorem
Sherri Graham
E.J. Peters
Jansi Raj

Micki Strait
Julie Fors
Kelli Clemons
Lorie Petrie
Kathy Knisley
Dixie Carpenter
Donna Busch
Julie Ulrich
Thom Ritzema
Nancy Ward
Aileen Barron
Jill Wilson
Colette Mickelson
Allison Hadley
Judy Hanson

The Current 2000-2001 Staff:



Melodi Jack
Deb Neihof
Maribeth Hagley
Peggy Smith
Carol Baedke
Susan Lee
Jill Moore
Cathy Soroka

Shana Wilson
Linda Eaches
Sharon Harmsen
Charles Hontz
Loreli Bryant
Julie Berg
Kristine Kvach

Dedication

This project is dedicated to
the memory of two special teachers.
These women were true assets to Ames Christian School.
We celebrate their eternal life with our Father.

NANCY WARD
AILEEN BARRON



Mrs. Barron

Our Past - Our Future



- 1992 -



- 2001 -

APPETIZERS & BEVERAGES

BREADS & BRUNCH

SOUPS & SALADS

MEATS & MAIN DISHES

Recipe for a Happy Home

1 husband

1 wife

1 home

children and a Bible for each

generous portions of prayer

1 pkg. work

1 portion patience

1 portion forgiveness

2 cups kisses

3 cups love, firmly packed

1 pkg. playing together

1 portion understanding

1 small paddle

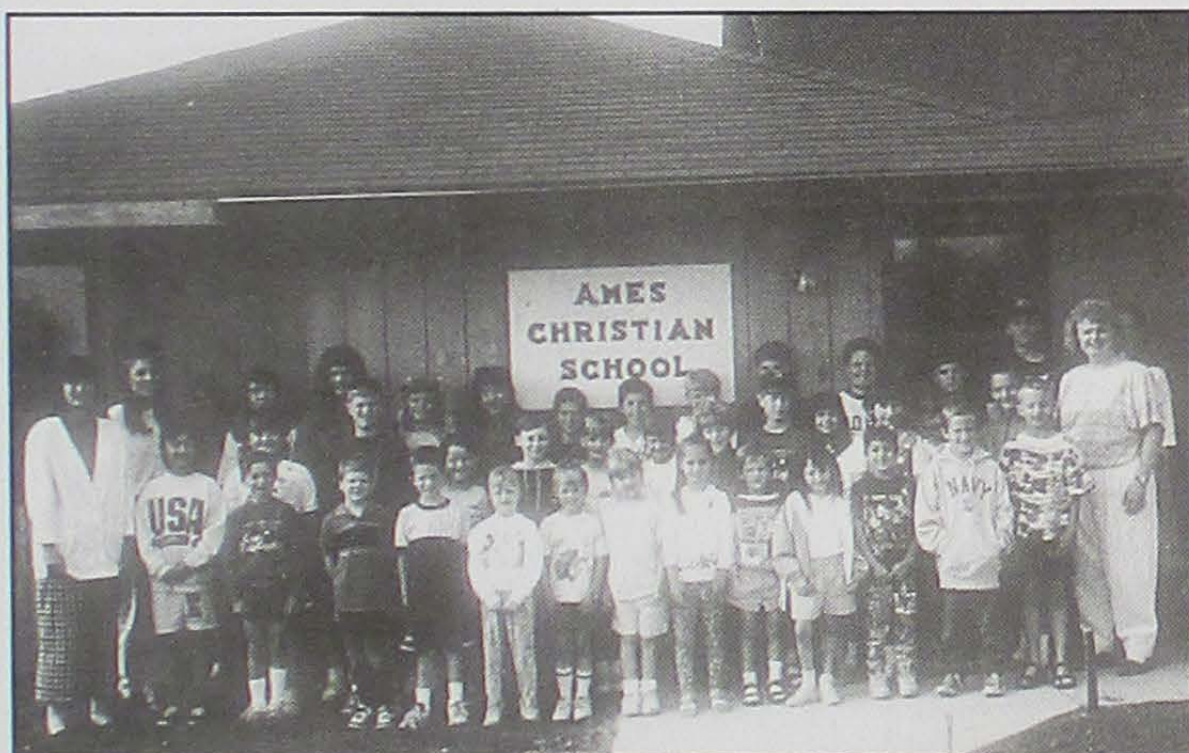


Mix thoroughly and sprinkle with awareness. Bake in a moderate oven of everyday life, using as fuel all grudges and past unpleasantness. Cool and turn out onto a platter of cheerfulness. Garnish with tears and laughter in large helpings. Serve God and country and community.

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Appetizers & Beverages



First Day of School
1994

APPETIZERS & BEVERAGES

BREADS & BRUNCH

SOUPS & SALADS

MEATS & MAIN DISHES

Notes & Recipes



Appetizers & Beverages

Appetizers

Artichoke Heart Dip

(To Die-For Appetizer)

Trudy Mann

1 can artichokes (squeeze excess liquid from hearts & dice)	1/2 tsp. oregano
2 c. mayonnaise	1/2 tsp. thyme
2 c. shredded Parmesan cheese	1/2 tsp. basil
2 T. chopped garlic	Salt & pepper, to taste
	Dash of cayenne

Mix all ingredients together and place in a small crock-pot. Turn crock on approximately 45 minutes prior to serving. Do not allow dip to get too hot, or the ingredients will separate. Just unplug crock and re-plug as needed.

Serve with baguette bread, sliced thin.

This dip is so good, you won't need to plug it back in, as the dip will be gone!

Jacquie's Artichoke Dip

The Wiedenhoeft Family

1 can artichoke hearts	1 tsp. dill
1/2 c. mayonnaise	1 c. Parmesan cheese
1 (8 oz.) pkg. cream cheese, room temp.	2 tsp. horseradish
	1 clove garlic (or more)

Mix mayonnaise, cream cheese, dill, Parmesan cheese, horseradish and garlic together, until smooth. Chop artichokes and stir in. Put into a small baking dish and bake at 400° for 15 minutes, or until bubbly. Serve with crackers or bread.

Bean Dip

Loreli Bryant

Mix and make first layer in bottom of cake pan:

1 can refried beans	12 to 1 lb. hamburger (opt.)
1/2 lg. ctn. sour cream	Shredded or chopped onion
1/2 jar Pace mild salsa	

SECOND LAYER: Lettuce, chopped or shredded

THIRD LAYER: Shredded cheese

Add olives to top. Serve with bite-size chips.
Slightly heated is delicious.

Caramel Rum Fondue

Maribeth Hagley

1 (14 oz.) pkg. Kraft caramels (remove wrapping)	2/3 c. cream
---	--------------

Melt above ingredients.

1/2 c. mini marshmallows	1 tsp. rum flavor
--------------------------	-------------------

Add to above mixture. Serve warm, with apples.

Cheese Ball

Deb Niehof

1 (8 oz.) pkg. cream cheese	1 pkg. dried beef
1 (10 oz.) pkg. shredded Cheddar cheese	1/2 tsp. Worcestershire sauce
1/8 c. chopped olives	Crushed pecans

Mix well all ingredients, except pecans. Roll in crushed pecans. Serve on crackers.

Cheese Ball

Danni Lindell

2 pkg. Philadelphia cream cheese, room temp.	1/4 c. (or a little more) fine-to-med. chopped walnuts
1 c. (or a little more) shredded sharp Cheddar cheese	1/4 to 1/3 pkg. Hidden Valley Ranch Original dry dressing

Mix all very well, blending or mashing. Form into ball or several balls. Sprinkle with parsley flakes. Chill at least 8 hours before serving.

Cheese Balls

Deb Loutzenhiser

- | | |
|-------------------------------------|--|
| 1 (8 oz.) jar Cheez Whiz | 2 (8 oz.) pkg. Philadelphia cream cheese |
| 1/2 lb. grated sharp Cheddar cheese | 1 c. finely-chopped pecans |
| 2 T. grated onion | Parsley, sprinkled lightly |
| 1 tsp. Worcestershire sauce | Paprika, sprinkled lightly |

Bring all cheeses to room temperature. Mix together all the ingredients, except pecans. Chill 4 to 24 hours; shape mixture into two balls. Roll in pecans. Let stand 15 minutes. Serve with your favorite crackers.

Note: Keep all leftovers refrigerated. These Cheese Balls keep well, frozen.

Cheese Ball

Mary Lindell

- | | |
|---------------------------------|---------------------------------|
| 1 T. minced onion | 2 T. mayonnaise or Miracle Whip |
| 1 T. dry sherry | 1/4 c. chopped olives |
| 8 oz. Philadelphia cream cheese | 1 (3 oz.) pkg. dried beef |

Mix all ingredients together. Best if made a day in advance.

For the dry sherry, we use whatever our neighbors might have. We like it with less olives. This is a delicious cheese ball. I have been asked for this recipe many, many times.

Ham and Onion Cheese Ball

Nancy Hayes

- | | |
|-----------------------------|---------------------------------|
| 1 can Hormel chunk ham | 1 sm.-to-med. diced white onion |
| 1 (8 oz.) pkg. cream cheese | Crushed BBQ chips |

Drain ham; soften cheese. Mix together with onion. Form into a ball and chill; add crushed chips to the outside. Serve with Triscuits or Wheat Thins.

Party Cheese Ball

Anne Long

- | | |
|------------------------------------|-----------------------------|
| 2 (8 oz.) pkg. cream cheese | 2 tsp. Worcestershire sauce |
| 2 c. shredded sharp Cheddar cheese | 1 tsp. lemon juice |
| 1 T. chopped pimento | Dash of cayenne pepper |
| 1 T. chopped green pepper | Dash of salt |
| 1 T. finely-chopped onion | Finely-chopped pecans |

Combine softened cream cheese and Cheddar cheese, mixing until well blended. Add pimento, green pepper, onion, Worcestershire sauce, lemon juice and seasonings. Mix well. Chill. Shape into a ball and roll in chopped pecans.

Cheese Puffs

Jill Moore

- | | |
|--|-------------------|
| 1 (4 oz.) pkg. shredded Cheddar cheese | 3/4 c. flour |
| 1/4 c. butter, room temp. | 24 stuffed olives |

Drain olives and pat dry; set aside. Cream together shredded cheese and butter; stir in flour. Form dough around each olive. Place on an ungreased cookie sheet. Bake at 400° for 12 to 15 minutes.

Note: Can be frozen--baked or unbaked.

Party Chex Mix

Sherri Graham

- | | |
|-------------------------|-----------------------------|
| 1 box Rice Chex | 1 1/2 c. Crisco oil |
| 1 box Corn Chex | 2 tsp. celery salt |
| 2 bags pretzels | 2 tsp. onion salt |
| 2 jars Planters peanuts | 2 tsp. garlic salt |
| 1/2 box Cheerios | 4 tsp. Worcestershire sauce |

In a large turkey roaster pan (or pans), add Chex cereals, pretzels, peanuts and Cheerios; mix together. In a measuring cup, mix oil, salts and Worcestershire sauce with a spoon. Pour over dry ingredients. Bake at 225° for 1 hour, mixing every 15 minutes. Let cool; put into container or large Baggies.

Have fun by also choosing your favorite dry ingredients. Great for Christmas and parties.

Chile Con Queso

Sharon Hanson and Bill Frazier

- | | |
|---------------------------|--|
| 2 T. margarine | 1/4 tsp. salt |
| 2 T. finely-chopped onion | 1 c. green chilies, finely chopped |
| 1 clove garlic, minced | 1 sm., firm, fresh tomato, peeled & finely diced |
| 1 T. flour | 3/4 lb. grated Cheddar cheese |
| 1 c. milk | |

Cook onion and garlic in butter until onion is transparent. Add flour; stir and cook until well blended. Add milk; stir until it comes to a boil. Add salt; mix well. Add cheese; stir constantly, until melted. Mix in tomato and chilies. Cook until heated through. Serve with chips.

Con Queso Soup

William Barron

4 chicken breasts
1 Soup Starter (chicken noodle)
7 c. water

1 (1 lb.) pkg. Velveeta mild Mexican
cheese
Pace picante sauce (add for more
spice & zip)

Boil chicken breasts until cooked. Remove meat from bone; cut into bite-size chunks. Add Soup Starter mix to 7 cups water. Bring to a boil; reduce heat and simmer about 30 minutes. Add chicken and cheese. When cheese is melted, serve with tortilla chips or soft tortillas. Yield: 6 to 8 servings.

Freezes well.

Corn Cob Jelly

Rochelle Wiedenhoef's grandma, Virginia Hagemann

12 clean corn cobs
3 pt. water
Juice of 1 lemon

1 box Sure-Jell
3 c. sugar

Break cobs into small pieces. Wash in water and drain. Add 3 pints water and boil 30 minutes. Strain to 3 cups juice. Add lemon juice and Sure-Jell. Bring to boil. Add sugar and boil 3 minutes longer. Pour into glasses and seal while hot. If white cobs are used, use a few drops of red food coloring in liquid to make it red.

Tastes like a blend of apple and plum jelly.

Dill Pickle Appetizer

Dried beef slices
Cream cheese

Dill pickles

Spread room-temperature cream cheese on dried beef. Roll dried beef around pickles. Slice into coins. Serve on a toothpick.

Grandma Wakefield's Finger Jello

Linda Eaches

4 (3 oz.) pkg., or 2 (6 oz.) pkg. Jello

Add 4 cups of boiling water and stir well. Mix 2 envelopes of Knox gelatin with 1/2 cup warm to cool water. Stir well, then mix with Jello. Refrigerate until set.

Kids love it!

Ham Ball

Julie Martin

8 oz. cream cheese
1 T. minced onion
1 tsp. Worcestershire sauce
1/4 to 1/2 lb. shaved ham

1/4 c. finely-chopped green olives
1 tsp. lemon juice
Chopped pecans

Soften cream cheese; add remaining ingredients, except chopped pecans. Shape into a ball. Roll the ball in chopped pecans. Chill several hours before serving. Serve with your favorite crackers.

Lime Pickles

Barbara Farrell

8 lb. cucumbers
2 c. hydrated lime
8 c. sugar
2 qt. vinegar
Green food coloring

1 T. salt
1 tsp. celery seed
1 tsp. whole cloves
1 tsp. mixed pickling spice

Slice cucumbers into 1/4-inch slices. Pour 2 cups lime into 2 gallons of water. Cover cucumbers. Let stand 24 hours. Pour off lime mixture. Rinse well. Cover with cold water. Let stand 3 hours. Drain. Mix sugar, spices, vinegar, and enough water to cover cucumber slices. Let stand overnight. Heat to boil; simmer gently, 30 to 40 minutes. Put into canning jars; pack and seal.

Refrigerator Pickles

Nancy Lanning

7 c. peeled & sliced cucumbers
1 T. salt
1 c. onions, sliced
2 c. sugar

1 c. vinegar
1 tsp. mustard seed
1 tsp. celery seed

Mix cucumbers, onions and salt together; let stand 1 hour. Rinse with cold water (some, not a lot). Let drain a few minutes. While cucumbers and onions are standing, cook the following mixture and let cool.

Bring the sugar, vinegar, mustard seed and celery seed to a boil; boil until mixture looks clear. Pour over rinsed cucumbers, and mix together. Put into clean jars. Cover and refrigerate.

Keeps a long time in refrigerator.

Salsa - Homemade

Vivian Glendening

- | | |
|--|------------------------------|
| 12 c. chopped tomatoes, peeled | 1 1/2 tsp. salt |
| 2 c. chopped green peppers | 3 c. chopped white onions |
| 1/4 to 1/2 c. chopped jalapeño peppers | 3 to 5 cloves chopped garlic |
| | 1 c. vinegar |

Bring to a boil and cook for 30 minutes. Seal in hot jars.

Tortilla Delight

Barbara Farrell

- | | |
|---------------------------------------|--|
| 4 (9") soft tortilla shells | 1 bunch scallions, finely chopped (green onions) |
| 2 T. mayonnaise | 1 green pepper, finely chopped |
| 2 (8 oz.) pkg. cream cheese, softened | 1 pkg. dried beef, finely chopped |

Combine mayonnaise, cream cheese, onion, pepper and dried beef. Spread 1/3 of mixture on tortilla on a flat plate or pizza pan. Repeat twice, and place last tortilla on top. Chill until firm. Cut into 1-inch squares and serve with toothpicks.

Chinese Veggie Pizza

Julie Glessner

- 1 1/2 pkg. crescent rolls

Bake the crescent rolls in a 350° oven for 20 minutes in a jellyroll pan. Cool completely.

Combine:

- | | |
|--|----------------------|
| 1 1/2 bricks of cream cheese (can be fat-free) | 1 tsp. ground ginger |
| 1 1/2 T. soy sauce | 1 1/2 tsp. garlic |

Spread cream cheese mixture on top of crescent rolls.

Layer the following on top of the cream cheese:

- | | |
|----------------------------|-----------------------|
| Broccoli, cut up very fine | Red cabbage, shredded |
| Red peppers, diced | Carrots, shredded |
| Green onions | Snow pea pods, sliced |

Drizzle Kikkoman sweet-sour sauce on top.
This makes a very colorful appetizer!

Veggie Pizza

Melodi S. Jack

CRUST AND SAUCE:

1 pkg. crescent rolls
8 oz. cream cheese
1/3 c. mayonnaise

1/2 tsp. dill weed
1/2 T. onion powder
1/2 tsp. garlic powder

TOPPINGS:

Carrots
Broccoli
Cauliflower
Green pepper

Onion
Mushrooms
Grated Cheddar cheese
Olives

Pat crescent rolls into a pizza pan; bake at 375° for 11 minutes. Mix cream cheese, mayonnaise, dill weed, onion powder and garlic powder; spread over cooled crust. Cut crust into desired pieces, then top with finely-chopped fresh vegetables, cheese and olives. Chill until ready to serve. Yield: 8 or more servings.

Beverages

Angel Frost

Cathy Soroka

1 (6 oz.) can frozen pink lemonade, thawed
1 c. milk
1 (10 oz.) pkg. partially-thawed, frozen strawberries
1 pt. vanilla ice cream

In blender, place ingredients in the order given. Blend until smooth. Pour into glasses.

Excellent with fresh strawberries.

Eggnog

(Low-Sugar)

Linda Eaches

6 to 8 eggs
4 c. milk

1 or 2 pkg. vanilla pudding (can use sugar-free pudding)
Cinnamon & nutmeg, for flavor

Put in blender.

This is a good substitute for diabetics.

Fruit Slush

Carol Baedke

- | | |
|--|--|
| 5 <u>ripe</u> bananas | 1 scant c. sugar |
| 1 (16 oz.) can frozen orange juice | 6 c. water |
| 1 (46 oz.) can unsweetened pineapple juice | Juice of 2 or 3 fresh lemons, or
1/2 c. lemon juice concentrate |

Purée bananas in blender. Add other ingredients. Mix thoroughly in a large container (or can use several smaller containers); place in freezer. Continue to stir as mixture freezes, to keep sugar from settling; approximately 30-minute intervals. Let thaw partially before serving, to make a good slush.

Very refreshing!

Fruit Slush

William Barron

- | | |
|---|--------------------------------------|
| 3 med. ripe bananas (in 1/2" cubes) | 1 sm. pkg. peaches (frozen or fresh) |
| 1 (10 oz.) pkg. raspberries (frozen or fresh) | 1 c. sugar |
| 1 lg. pkg. strawberries (frozen or fresh) | 2 c. orange juice |
| | 2 c. ginger ale |
| | 1/2 c. lemon juice |

Gently mix fruits together. Mix sugar, orange juice, ginger ale and lemon juice together; pour over fruit. Freeze in a 9x13-inch pan. Cover well. Take out of freezer 1 hour before serving. Serve when mushy. (Can be refrozen.)

Very refreshing.

Hot Cocoa Mix

Pat Vannorsdel

- | | |
|--|--|
| 1 (8 qt.) pkg. (10 2/3 c.) powdered milk | 1 c. powdered sugar |
| 1 (2 lb.) ctn. (4 c.) Nestlé Quik | 1 (8 oz.) ctn. (2 1/2 c.) nondairy sweetener |

Mix all together. Put 4 tablespoons into a mug; add water and stir. Microwave for 1 minute and 30 seconds.

Hot Chocolate Mix

Kelly Johnson

- | | |
|----------------------------|--|
| 2 c. powdered sugar | 1 lb. instant chocolate milk (Nestlé Quik) |
| 8 qt. (12 c.) instant milk | 6 oz. nondairy creamer (instant cream) |

Mix in a jumbo Tupperware. Pour 1/2 cup of mixture into a cup and add boiling water. This is the best hot chocolate mix, and it's easy! My mom always had this on hand, and we have never found a better recipe. Great for when kids come inside from playing in the snow.

Cranberry Punch

Maribeth Hagley

4 c. cranberry juice
4 c. pineapple juice

1 1/2 c. sugar
1 T. almond flavoring

Boil above mixture to dissolve the sugar.

Just before serving, add 2 quarts of cold ginger ale. Yield: about 15 servings.

Mocha Punch

The Wiedenhoeft Family

1 c. sugar
2 c. hot water
1/2 c. instant coffee
1 gal. whole milk

1/2 gal. chocolate ice cream
1/2 gal. vanilla ice cream
1 (8 oz.) ctn. Cool Whip

Mix sugar, water and coffee. Let stand until the mixture has cooled to room temperature. Lightly fold in milk, ice cream and Cool Whip.

From our friend, Beth.

Punch

Mary Lindell

1 (12 oz.) can frozen lemonade
1 (12 oz.) can frozen orange juice
1 (12 oz.) can frozen pineapple
juice

2 pkg. cherry Kool-Aid
2 c. sugar
4 qt. water
2 qt. ginger ale

Mix all ingredients (except ginger ale) together. Add ginger ale just before serving. This recipe makes a large amount. I usually only make 1/2 recipe.

Rhubarb Punch

Janelle and Janessa Moore

6 c. fresh or frozen rhubarb
3 c. water
1 c. sugar

1 (6 oz.) can frozen pink lemonade
1/4 c. lemon juice
1 (2-liter) btl. reg./diet 7-Up

Combine rhubarb and water; bring to a boil, then simmer for 5 minutes. Cool slightly; run through a strainer to remove juice from pulp. Add sugar, lemonade concentrate and lemon juice to rhubarb juice, stirring to dissolve sugar. Cover and chill.

To serve, combine rhubarb mix with chilled pop. Yield: 10 (8-ounce) servings.

Breads & Brunch



Miss Micki and Miss Julie

Preschool Graduation 1994

Notes & Recipes



Breads & Brunch

Breakfast Casserole

Jill Moore

- | | |
|--------------------------------------|--------------------------------|
| 3 c. frozen, shredded hash browns | 4 eggs |
| 3/4 c. shredded Monterey Jack cheese | 1 (12 oz.) can evaporated milk |
| 1 c. diced, fully-cooked ham | 1/4 tsp. pepper |
| 1/4 c. chopped onion | 1/8 tsp. salt |

Place potatoes in 8-inch square baking dish. Sprinkle with cheese, ham and onions. Beat eggs, milk, pepper and salt; pour over all. Cover and refrigerate for several hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 55 to 60 minutes, or until a knife inserted near the center comes out clean. Yield: 6 servings.

Easy Skillet Breakfast Pizza

Ben Wiedenhoef's grandma, Virginia Hagemann

- | | |
|------------------------|--|
| 1 pkg. pizza crust mix | 1/4 c. shredded Cheddar cheese |
| 5 eggs | 1/2 c. shredded Mozzarella cheese |
| 1/3 c. skim milk | 6 slices turkey bacon, cooked & crumbled |
| 1/4 tsp. dry mustard | |
| Dash of pepper | |

Grease a 12-inch electric or stove-top skillet. Prepare pizza crust according to package directions. Line bottom and 1/2-inch up sides of the skillet with dough. Beat eggs, milk, dry mustard and pepper in medium bowl. Slowly pour egg mixture over crust. Sprinkle bacon and cheese evenly over the eggs. Cover and cook over medium heat (set electric skillet to 275°) for 15 minutes, or until crust is brown on the bottom. Slide out onto a cutting board and cut into wedges or squares. Yield: 1 (12-inch) pizza.

Dad's Favorite Streusel Coffee Cake

Leona Harmsen, In Memory of Marion Harmsen

- | | |
|--|---------------------|
| 1 box yellow or white cake mix (mix as directed) | 1/2 c. chopped nuts |
| 1/2 c. brown sugar | 1 tsp. cinnamon |

Pat 1/2 of cake batter in 9x13-inch greased pan. Sprinkle 1/2 of brown sugar dry mixture over the batter. Add remaining cake mixture, then add remaining dry mix. Bake for 30 to 35 minutes in 350° oven. Add a dab of whipped cream before serving. Delicious served warm.

Bran Muffins

Vivian Glendening

- | | |
|---------------------------|--|
| 4 eggs | 1 qt. buttermilk |
| 5 tsp. baking soda | 5 c. flour |
| 3 c. sugar | 2 tsp. salt |
| 1 c. oil | 1 (15 oz.) box raisin bran cereal |

In a large bowl, beat eggs and blend with the buttermilk. Add the flour, sugar, baking soda and salt. Mix in the oil and raisin bran. Cover and refrigerate for 24 hours. Fill greased muffin tins or cupcake papers 3/4-full. Bake at 350° for 15 to 18 minutes, or until brown.

Will keep in refrigerator up to 6 weeks in covered container.

Cranberry Muffins

Maribeth Hagley

Mix:

- | | |
|---------------------------|-------------------------------|
| 3 T. melted butter | 1 c. sugar |
| 1/2 c. water | 1/2 c. evaporated milk |

Add to above:

- | | |
|---------------------------|--------------------|
| 2 c. flour | 1 tsp. salt |
| 2 tsp. baking soda | |

Fold in:

- 2 c. cranberries, cut in half**

Bake at 350° for 20 to 30 minutes.

SAUCE:

- | | |
|----------------------|-------------------------------|
| 1/2 c. butter | 1/2 c. evaporated milk |
| 1 c. sugar | 1 tsp. vanilla |

Slowly bring to a boil. Serve over muffins.

Peanut Butter Muffins

Anastasia Niehof

1 3/4 c. all-purpose flour
1/3 c. sugar
1 T. baking powder
1/2 tsp. salt
3/4 c. milk

1/2 c. peanut butter
1/3 c. salad oil
1 egg
1/2 c. raisins

Preheat oven to 400°. Grease 12 muffin-pan cups. In large bowl, with fork, mix flour, sugar, baking powder and salt. In medium bowl, beat milk, peanut butter, salad oil and egg until smooth. Stir peanut butter mixture into flour mixture just until moistened (do not overmix, or muffins will be tough; batter should be lumpy). Stir in raisins. Fill muffin cups about 2/3-full. Bake for 20 minutes, or until well-risen, golden, and toothpick inserted in center comes out clean and dry. Yield: 12 muffins; 210 calories per muffin.

Grandma Lindaman's Muffins

Cathy Soroka

2 c. flour
4 T. sugar
3 T. melted butter
1 c. milk

3 tsp. baking powder
1/2 tsp. salt
1 egg, beaten

Mix together flour, baking powder and salt. Combine egg, butter, milk and sugar. Add dry ingredients. Beat only until smooth. Fill muffin tins 2/3-full. (Line muffin cups with papers.) Bake in 425° oven for 15 to 20 minutes.

Excellent with honey!

Danish Puff Pastry

Margaret Mally (great-aunt of Candice Long)

CRUST:
1 c. flour

1/2 c. oleo
2 T. water

BATTER:
1 c. water
1/2 c. oleo

1 c. flour
3 eggs
1 tsp. almond flavoring

Mix crust ingredients and divide; spread on ungreased cookie sheet. Bring 1 cup water and oleo to boil. Remove from heat and add flour. Beat in 1 egg at a time. Add flavoring. Spread batter on crust and bake for 1 hour at 350°. Frost with almond-flavored frosting when cool. Sprinkle with nuts.

Maid Service Pancakes

Libby Randall

6 eggs
4 c. buttermilk
1/2 c. oil
1 c. half & half
1 env. dry yeast

4 c. flour
2 T. baking powder
2 T. baking soda
2 T. sugar
1 tsp. salt

Beat eggs well, then stir in remaining ingredients. Beat until smooth. Store covered in refrigerator at least 12 hours. Stir before using. Cook thoroughly on griddle. Yield: about 30 medium pancakes.

This batter will keep up to 2 weeks in the refrigerator. (Stir well before using.) It's wonderful to have on hand when you're expecting overnight or weekend company.

Breakfast Quiche

Wanda White

16 slices white bread
2 c. chopped-up ham
1 c. shredded Cheddar cheese
1 onion, chopped

1 doz. eggs
1/4 c. milk
1/4 c. melted margarine
Green peppers, mushrooms (opt.)

Cut bread into cubes, reserving 1 cup. Put bread into a greased 9x13-inch pan. Sprinkle remaining bread on top, and drizzle with melted margarine. Bake at 350° for 20 to 25 minutes.

This can be made the night before and refrigerated. Excellent for company. May need to be baked a little longer.

Honey Waffles

Cathy Soroka

1 egg, separated
1 c. flour
1 tsp. baking powder
1/8 tsp. salt

2/3 c. milk
2 T. honey
4 T. butter, melted

Beat egg white in small bowl until stiff, and set aside. Mix together dry ingredients and set aside. Combine egg yolk, milk, honey and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg white until just mixed. Do not overbeat. Fry in hot waffle iron.

Waffles

Barbara Farrell

2 c. flour
1 tsp. salt
3 tsp. baking powder
3 T. sugar

3 egg yolks, beaten
1 $\frac{3}{4}$ c. milk
4 T. melted margarine
3 egg whites, beaten

Sift dry ingredients together. Mix together egg yolks, milk and margarine. Add dry ingredients and mix well. Then fold in beaten egg whites last. Cook in oiled waffle iron until lightly browned.

Cornbread

Phyllis Soroka, Elda Morlan

1 c. cornmeal
1 c. flour
1/4 c. sugar (opt.)
4 tsp. baking powder

Salt
1 c. milk
1 egg
1/4 c. vegetable oil

Put dry ingredients in bowl. Add egg, milk and oil; mix well. Pour into greased 8-inch baking pan. Bake at 425° for 25 minutes.

Johnnycake

(Maple-Pecan Cornbread)

Anne Long

1 c. flour
1 c. yellow cornmeal
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
3 T. butter-flavored shortening

2 T. packed brown sugar
2 eggs
1/3 c. maple syrup
3/4 c. buttermilk
1/2 c. chopped pecans

Combine flour, cornmeal, baking powder, baking soda and salt; set aside. In mixing bowl, combine shortening, brown sugar and eggs; mix well. Add syrup and buttermilk. Stir in dry ingredients just until moistened. Stir in pecans. Pour into greased 5x9-inch loaf pan. Bake in 350° oven for 35 minutes, or until bread tests done. Cool 10 minutes in pan.

Never-Fail Bread or Rolls

Diane Huffman

2 pkg. dry yeast	2 tsp. salt
2 c. lukewarm water	3 eggs
1/2 c. shortening or butter	6 1/2 c. flour
1/2 c. sugar	

Soften yeast in lukewarm water. Add melted shortening or butter, sugar and salt. Add beaten eggs. Mix and beat well. Add 2 cups flour and beat, then add rest of flour. Let rise until double in size. Shape into rolls, buns, or cinnamon rolls. Let rise. Bake in a 375° oven for 20 to 25 minutes. Yield: 1 loaf of bread or couple dozen rolls.

Bubble Bread

The Wiedenhoeft Family

1 frozen loaf bread dough; thaw 1 hour	1/2 c. brown sugar
1/2 box cooked butterscotch pudding	1 T. cinnamon
	1 c. Karo syrup
	1 1/2 sticks butter

Divide bread into 1-inch pieces. Place into bundt pan. Pour melted butter over dough pieces. Mix dry ingredients and pour over. Let rise 4 to 5 hours. Drizzle Karo syrup over. Bake at 350° for 20 minutes, or until done. Turn onto plate, with sides, immediately.

From our friend Rebecca.

Monkey Bread

Mary Judge (great-grandmother of Candice Long)

4 tubes refrigerated biscuits, quartered	1 1/2 tsp. cinnamon
	3/4 c. sugar

Boil mixture:

1 c. sugar	3/4 c. oleo
1/4 c. brown sugar	1/2 c. chopped pecans
1/4 c. Carnation milk	

Roll each quartered biscuit in sugar and cinnamon mixture; put in greased bundt pan. Bring to a boil sugar, brown sugar, Carnation milk, oleo and pecans. Pour over biscuits. Bake at 325° for 45 minutes.

Buttermilk Pecan Loaf

Anne Long

2 c. flour
1/2 tsp. baking soda
3/4 tsp. baking powder
1/4 tsp. salt
1 egg, beaten

1 c. packed brown sugar
1 1/2 T. butter or margarine, melted
1 c. buttermilk
1 c. chopped pecans

Sift together flour, baking soda, baking powder and salt. Place beaten egg in mixing bowl. Gradually add brown sugar; beat well. Blend in butter. Add flour mixture and buttermilk alternately to egg mixture, stirring well after each addition. Fold in pecans. Pour into greased 5x9-inch loaf pan. Bake in 350° oven for approximately 60 minutes.

Easy Overnight Caramel Rolls

Yvonne Martin

18 frozen rolls (buy the Rhodes 36 roll pkg.)
1/2 to 1 c. pecans
1/2 c. brown sugar

1/2 pkg. butterscotch pudding (not instant)
3/4 stick oleo, melted

Spray bundt pan with shortening (Pam). Put the rolls in pan. Put pecans over rolls. Put brown sugar on, then put butterscotch pudding on next. Pour oleo over. Cover with foil and let stand all night. Bake at 350° for 20 minutes with foil on, then uncover and bake for 15 minutes.

Note: Preheat oven. Spray the foil cover with Pam, to prevent sticking. Make a tent with foil as rolls rise.

Chocolate Cinnamon Buns

Lisa and Pekka Lahtela

3/4 c. warm water
1 1/2 pkg. yeast
1/4 c. shortening
1 tsp. salt

1/4 c. sugar
1 egg
1/3 c. cocoa
2 1/4 c. flour

ICING/FROSTING:

3/4 c. powdered sugar
1/2 tsp. vanilla extract

Enough milk to make it of spreading consistency

Dissolve yeast in water. Add shortening, salt, sugar, egg, cocoa and 1 cup of the flour. Mix together. Add remaining flour and mix. Let this rise on a floured surface or in a greased bowl, until double. Beat it down and put the dough on a floured surface. Roll into a rectangle. Spread with soft margarine and sprinkle with sugar and cinnamon. Roll up and cut into 12 to 13 pieces. Put these in a greased, round 9-inch pan and let rise. Bake at 350° for 25 minutes. Cool and frost.

Cinnamon Bread

Deb Niehof

1/2 c. margarine	1 tsp. baking soda
1 c. sugar	2 c. flour
1 egg	1/3 c. sugar
1 c. buttermilk	1 tsp. cinnamon

Cream margarine and 1 cup sugar. Add egg and beat well. Dissolve baking soda in buttermilk. Add alternately with the flour. Mix until blended. Mix 1/3 sugar with cinnamon. In a well-greased loaf pan, pour 1/3 of mixture. Top with 1/3 sugar mixture. Repeat 2 more times. Swirl through the batter with a knife to the bottom of the pan. Bake for 40 to 45 minutes at 350°.

Cinnamon Rolls

Lucille Farrell

1 c. milk	1/4 c. warm water
1/2 c. shortening	2 pkg. dry yeast (active)
1/2 c. sugar	3 eggs, well beaten
1 tsp. salt	4 1/2 to 5 c. flour

Scald milk and add shortening, salt and sugar. Soften the yeast in warm water. Add to mixture. Add well-beaten eggs and flour. Mix to soft dough. Knead on lightly-floured board for 5 to 10 minutes. Place dough into a greased bowl, turning once to grease surface. Cover, let rise until double in bulk. Roll 1/2 recipe onto lightly-floured surface to 8x16-inch rectangle, as for jellyroll. Spread softened butter or oleo over dough. Sprinkle about 1/2 cup brown sugar and 1 1/2 teaspoons cinnamon onto dough. Roll lengthwise. Cut into 12 to 16 slices and put, cut-side down, on greased pan. Let rise until double, and bake for 20 to 25 minutes at 400°.

Cranberry-Pumpkin Bread

Karen Reiersen

2 eggs	1/2 tsp. salt
2 c. sugar	1 c. cranberries
1/2 c. vegetable oil	1 T. pumpkin pie spice <u>or</u> 2 tsp.
1 c. pumpkin	cinnamon, 1/2 tsp. nutmeg, 1/2 tsp.
2 1/4 c. flour	ginger & pinch of cloves
1 T. baking soda	

Stir first 4 ingredients together. Combine all ingredients. Make two 4x8-inch loaves. Bake at 350° for 60 minutes.

Herb Rolls

Julie Martin

1/2 c. butter
1/2 tsp. basil
1/2 tsp. dried onion
1/4 tsp. oregano

1/8 tsp. paprika
1/2 tsp. garlic powder
2 pkg. Pillsbury biscuits

Melt butter. Add seasonings. Dip biscuits one at a time in butter mixture. Set on end in an aluminum ring mold. Bake at 400° for 20 minutes. (Cover top loosely with foil for first 15 minutes.)

Orange Poppy Seed Bread

Brenda Schafbuch

3 c. flour
2 1/2 c. sugar
1 1/2 tsp. salt
1 1/2 tsp. baking powder
1 1/2 c. milk

1 1/8 c. Crisco oil
3 eggs
1 1/2 tsp. vanilla
1 1/2 T. poppy seeds
1 1/2 tsp. almond extract

TOPPING:
3/4 c. sugar
1/4 c. orange juice

1/2 tsp. almond extract
1/2 tsp. vanilla
2 tsp. melted butter

Sift together first 4 ingredients. Add rest of the ingredients and beat with electric mixer for 2 minutes. Pour into 2 well-greased regular loaf pans. Bake at 350° for 1 to 1 1/4 hours. Mix topping and brush/spoon onto the bread after you take it out of the oven and while bread is still hot.

Poppy Seed Bread

Rochelle Wiedenhoef's grandma, Virginia Hagemann

1 pkg. yellow cake mix
1 pkg. instant coconut pudding mix
4 eggs

1 c. hot water
2 T. poppy seeds
1/2 c. cooking oil

Pour hot water over seeds and let stand 5 minutes. Combine and mix well all the ingredients. Pour into greased and floured loaf pans. Bake at 350° for 40 to 45 minutes for 2 large pans, less time for 4 to 5 small pans.

Refrigerator Rolls

Mrs. Hazel Soukup

2 pkg. yeast
1 tsp. sugar

2 c. water, lukewarm

Mix together and let stand 10 minutes.

Add:

1/2 c. sugar
1 1/2 tsp. salt

2 eggs
3 T. shortening

Add and mix together.

7 c. flour

Add 1/2 of flour; mix well. Then mix in rest of flour with hands. Put in a bowl large enough to rise to double. Then punch down. Cover. Put in refrigerator. When needed, pinch off and make into rolls. Let rise to double. Bake at 350° for 20 minutes, or until done.

Dough keeps for about 1 1/2 weeks in refrigerator.

Swedish Rye Bread

Laura Gardner

2 pkg. dry yeast
1/4 c. lukewarm water
1 tsp. sugar
2 c. water
2 c. milk
1 c. packed brown sugar

1/4 c. shortening
1/4 c. molasses
1 T. salt
4 c. med. rye flour
8 c. white flour
Grated zest of 1 orange

Mix yeast, sugar and 1/4 cup lukewarm water. Let mixture stand 5 minutes, until dissolved. Meanwhile, in large saucepan, scald 2 cups water and 2 cups milk. Let cool 5 minutes. Add brown sugar, shortening, molasses, salt and grated orange zest. Stir and cool until lukewarm. Add yeast to liquid mixture. Add 4 cups rye flour; beat well. Add 8 cups sifted white flour. Knead until smooth and elastic. Place in greased bowl. Grease top and cover. Let rise 1 1/2 hours. Punch down and divide into 4 loaves. Put in greased, flour-dusted pans. Let rise 1 hour. Bake in 325° oven for 40 minutes. If desired, brush tops with melted butter while warm.

Sweet Bread Dough

(For Cinnamon Rolls or Bread)

Genelle Trowbridge

1 pkg. dry yeast
1/2 c. warm water
1 tsp. sugar
1/2 c. shortening
1/2 c. sugar
1 egg

2 tsp. salt
2 c. warm water
About 6 c. flour
Cinnamon & sugar
Dried fruits or nuts (opt.)

Combine yeast and 1/2 cup warm water. Add 1 teaspoon sugar and let stand until double. Cream shortening and 1/2 teaspoon sugar. Add egg, salt and 2 cups warm water. To this mixture, add the yeast mixture. Slowly add flour and keep adding until the dough is just a little sticky, or so you can handle it easily. Let dough rise until double in bulk. Punch down, roll into a rectangle. Sprinkle with sugar and cinnamon. (Or for a richer roll, you could spread butter or margarine on the dough first, and then sprinkle sugar and cinnamon.) Add dried fruit and/or nuts (optional). Roll rectangle up and slice into rolls; 20 rolls will fit in a 9x11-inch pan. Let rise. Bake at 350° for 20 to 25 minutes, until golden brown. Recipe makes 2 rectangles.

Use glaze recipe, or can use powdered sugar frosting.

GLAZE FOR CINNAMON ROLLS:

2 c. brown sugar
1 scant c. sugar

1/2 c. margarine, softened
1/2 c. white syrup
1/2 c. water

Beat! Beat! Beat in mixer or blender. Pour a thin layer on bottom of 9x11-inch pan before laying unbaked rolls in pan. Let rise and bake.

Variation: Dinner Rolls: The bread dough may also be placed in refrigerator before rising. When taken out, punch down and shape into dinner rolls. Let rise and bake at 350° for 20 minutes. Yield: lots.

Glaze makes a large amount. It will keep in freezer, or for reasonable length of time in refrigerator.

Turtle Bread

Alex, Erica and Anna VanMaanen

2 1/2 to 3 c. flour
1 pkg. quick yeast
1 T. sugar
1 tsp. salt

1/2 c. water
1/3 c. milk
1 T. butter
1 egg

Mix 1 1/2 cups of the flour, yeast, sugar and salt. Heat water, milk and butter to 125°; stir into flour mixture. Add egg. Stir in enough of remaining flour to make the dough easy to handle. Turn dough onto floured surface, knead until smooth and elastic (5 minutes). Cover and let rest for 10 minutes. Lightly grease a cookie sheet. Shape 4 walnut-size balls for turtle feet. Shape one ball for head. Shape remaining dough into a ball for body. Place on cookie sheet and attach head and feet by placing 1 edge under body edge. Use raisins for eyes in the head. Cover and let rise 20 minutes. Make criss-cross cuts across body to look like a turtle's shell. Bake in 400° oven for 20 to 25 minutes.

Kids love to help make this, and it disappears with one meal!

Unleavened Bread

Anne Long

1 c. butter, softened
1 c. sugar
1/2 tsp. salt
1/3 tsp. baking powder

4 1/2 c. flour
1 c. milk
1 tsp. butter flavoring
3 egg whites, beaten

Cream together butter and sugar. Add dry ingredients and milk alternately to butter mixture, mixing well after each addition. Add butter flavoring to eggs. Fold stiffly beaten egg whites into mixture. Spread into a greased 11x17-inch jellyroll pan. Milk can be used to moisten the mixture and help in spreading it to the sides of the pan. Bake at 350° for 20 minutes.

The bread does not brown. If the edges start to brown, remove from oven.

Soups & Salads



Mrs. Wilson

First/Second Grade
1995

VEGETABLES

DESSERTS

SOUPS & SALADS

MEATS & MAIN DISHES

Notes & Recipes



Soups & Salads

Soups

Dumplings

Katie Jackman

Mix with a spoon:

1 c. flour
2 tsp. baking powder
1/2 tsp. salt

1/2 c. milk
2 T. salad oil

Drop from a tablespoon onto boiling stew. Cover tightly; let mixture return to boiling. Reduce heat (don't lift cover). Simmer 12 to 15 minutes. Makes 10.

Savory Beef Stew

Vivian Glendening

3 lb. lean beef stew meat
2 c. chopped onion
1 c. chopped celery, include some leaves
2 sm. cloves garlic, slivered
3 tsp. salt
3 c. water

1 T. Worcestershire sauce
1/4 tsp. dried thyme
3 bay leaves
3 T. catsup
4 beef bouillon cubes
Carrots & potatoes as you like

Brown beef cubes in bacon drippings or shortening. This takes some time - 10 to 15 minutes--but it is one of the secrets of a flavorful stew. Add onions, celery and garlic; cook gently, stirring often, until they are soft, but not brown. Add catsup, Worcestershire sauce, salt, thyme, bay leaves, water and bouillon cubes. Stir to make sure bouillon cubes are dissolved. Cover and simmer slowly until meat is about half-done. Add carrots and potatoes; cut into bite-sized pieces and cook slowly until they are tender. Make a gravy to thicken the stew. Use 4 tablespoons flour mixed to a paste with a little cold water. Pour and stir in slowly so will not get lumpy. Cook until stew thickens; add more gravy if needed.

Broccoli Cheese Soup

Melodi S. Jack

1/2 c. margarine	1 (16 oz.) bag frozen, chopped broccoli, cooked
1/2 c. flour	1/4 tsp. pepper
2 1/2 c. chicken broth	Salt, to taste
2 1/2 c. milk (any type)	
1 c. cubed Velveeta cheese	

Melt margarine in large saucepan; stir in flour. Add chicken broth and milk. Cook over medium heat until slightly thickened, and flour cannot be tasted (about 5 minutes). Add Velveeta cheese, broccoli and pepper. Salt to taste. Yield: 6 servings.

Also delicious with minced onion and other spices to your liking.

Great with cauliflower, too.

Excellent Cream of Broccoli Soup

Vivian Glendening

1/2 c. margarine	16 oz. Coffee Rich creamer (found in the frozen foods)
2 c. milk	1 tsp. salt
1/2 c. flour	6 c. water
1/2 tsp. pepper	1 c. shredded Cheddar cheese
2 T. chicken bouillon	4 oz. Velveeta cheese
1 can cream of onion soup	20 oz. chopped broccoli (2 pkg.)
1 can cream of celery soup	
2 T. minced onion flakes	

Melt margarine; add onions, salt and pepper. Add water and chicken bouillon. In another pan, blend flour slowly into milk; cook until thickened. Slowly add the thickened milk to the above mixture. Cook broccoli; drain, and add cheese. Stir until cheese is melted. Blend in soups and Coffee Rich. Stir into first mixture and simmer slowly for 20 minutes. Stir often.

Broccoli-Cheese Noodle Soup

Patricia Hontz

6 c. chicken broth	1/4 tsp. garlic salt
3/4 c. chopped onion	6 c. milk
8 oz. fine noodles	1 lb. Velveeta cheese, cubed
2 (10 oz.) pkg. frozen broccoli	Pepper, to taste

Bring broth and onion to a boil. Add noodles and cook 3 minutes, uncovered. Stir in broccoli and garlic. Cook 4 minutes. Add milk, cheese and pepper. Cook until cheese melts, on low or medium heat, stirring frequently.

Cheese Soup

Vivian Glendening

- | | |
|------------------------------|--|
| 4 c. water | 4 T. chicken bouillon |
| 1 c. chopped onion | 1 c. chopped celery |
| 1 bag frozen vegetables | 2 1/2 c. potatoes, cut into sm. pieces |
| 2 cans cream of chicken soup | 1 lb. Velveeta cheese |

Cook water, chicken bouillon, onions and celery for 15 minutes. Add the vegetables and potatoes; cook for another 15 minutes. Add cream of chicken soup and Velveeta. Stir constantly, over low heat, until cheese is melted. Serve with grated cheese. Yield: 10 to 12 bowls.

Cheesy Potato Soup

Nancy Hayes

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|----------------------|-------------------------------|
| 4 c. diced potatoes | Chunk ham or cooked, crumbled |
| 1 c. diced carrots | bacon (opt.) |
| 1 c. diced celery | Salt & pepper, to taste |
| 1/2 c. chopped onion | 3 c. water |

CREAM SAUCE:

- | | |
|-----------------------|----------------------------|
| 1/4 c. butter, melted | 2 c. milk |
| 1/4 c. flour | 1 c. cubed Velveeta cheese |

Combine water, vegetables, meat, salt and pepper in stock-pot. Boil 10 minutes, or until vegetables are tender. Meanwhile, in saucepan, melt butter. Add flour and cook until smooth; slowly add milk, stirring constantly until thickens. Add cheese and stir until melted.

Add cream sauce to vegetable mixture and stir together. Do not drain vegetables. Vegetables should be tender enough by the time your cream sauce is finished!

Chili

Anne Long

- | | |
|-----------------------------------|-----------------------------------|
| 1 lb. ground beef | 1 (about 15 oz.) can kidney beans |
| 1 c. chopped onion | 2 T. chili powder |
| 1 c. chopped green pepper | 1 T. vinegar |
| 2 cloves garlic, minced | Shredded Cheddar cheese |
| 2 cans condensed tomato rice soup | |

In a large pot over medium heat, cook the ground beef, onion, green pepper and garlic until meat is browned and vegetables are tender, stirring occasionally to break up meat. Pour off fat. Stir in soup, kidney beans and its liquid, chili powder and vinegar. Heat to boiling. Reduce heat to low; simmer, uncovered, 30 minutes, stirring occasionally. Ladle into bowls; top with Cheddar cheese. Yield: about 6 1/2 cups, 6 servings.

Chili

Diane Draper

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|---------------------------|---------------------------|
| 1 c. chopped onion | 1 tsp. pepper |
| 1 clove garlic, minced | 1 tsp. cumin |
| 1 c. chopped green pepper | 1/4 tsp. paprika |
| 2 lb. ground beef | 1 T. salt |
| 2 (30 oz.) cans tomatoes | 1/4 c. sugar |
| 2 to 3 T. chili powder | 2 cans Hy-Vee chili beans |
| 1/2 tsp. oregano | |

Sauté onion, green pepper and garlic. Add and brown ground beef. Add rest of ingredients, except beans. Cook 3 to 4 hours on low heat. Add beans and cook for 30 minutes.

Hot and Spicy Chili

Diane Huffman

- | | |
|---|--|
| 2 T. vegetable oil | 2 c. beef broth |
| 2 c. chopped yellow onion | 2 T. chopped garlic |
| 2 tsp. salt | 1 T. chili powder |
| 1/2 tsp. cayenne pepper | 2 tsp. ground cumin |
| 2 lb. beef bottom round, cut into
1/2" cubes | 2 tsp. dried oregano |
| 1 (6 oz.) can tomato paste | 1/2 tsp. red pepper flakes |
| 1 (28 oz.) can whole tomatoes,
with liquid | 1 c. dried white beans, cooked
tender, drained & cooled |
| | 1/2 lb. Maytag blue cheese (opt.) |

In a large, heavy pot, heat the vegetable oil over medium-high heat. Add the onions, season with 1 teaspoon of salt and the cayenne pepper and cook, stirring, until they are wilted and golden, about 4 minutes. Season the meat with the remaining 1 teaspoon salt and add to the pot. Cook, stirring until the beef is browned evenly on all sides, about 4 minutes. Add the tomato paste and cook, stirring, for 2 minutes. Add the tomatoes, beef broth, garlic, chili powder, cumin, oregano, red pepper flakes and beans. Bring to a boil, then reduce the heat to medium-low and simmer, uncovered, stirring occasionally, until the beef is tender, about 2 hours. To serve, ladle the chili into bowl and sprinkle the cheese over top. Yield: 6 to 8 servings.

Adjust spices to your liking.

Hamburger Soup

Loreli Bryant

- | | |
|------------------------------|-------------------|
| 2 lb. hamburger | 1 c. diced celery |
| 1 c. chopped onion | 1/4 c. raw rice |
| 1 c. diced potato | 3 c. tomato juice |
| 1 c. diced carrots | Salt, to taste |
| 1 c. shredded cabbage (opt.) | |

Brown hamburger and onion; drain. Mix potatoes, carrots, celery and rice. Cook in 3 cups hot water. Add hamburger, tomato juice and salt. Simmer 1 hour. Serve with fresh rolls.

Hamburger Vegetable Soup

Anne Hrbek

- | | |
|-----------------------------------|----------------------|
| 1 lb. ground beef | 1/4 c. ketchup |
| 5 c. water | 1 T. beef bouillon |
| 1 (16 oz.) can cut-up tomatoes | 2 tsp. seasoned salt |
| 2 med. carrots, chopped (or more) | 1 tsp. basil |
| 1 to 2 med. onions, chopped | 1 bay leaf (opt.) |
| 1/2 c. pearled barley | |

Mix all together; cook 1 hour on medium to medium-low heat.

For more people, or if soups are too thick, I just add more tomatoes, water and bouillon.

Italian Soup

Marsha Thompson

- | | |
|------------------------------------|--------------------------------|
| 4 Italian sausage links | 1 (28 oz.) jar spaghetti sauce |
| 1 1/2 c. carrots, chopped | 10 c. water |
| 3 T. beef stock | 1 T. Italian seasoning |
| 1 med. onion, chopped | 1 tsp. salt |
| 1/2 lb. sm. pasta, such as bow-tie | 2 tsp. garlic salt |

Place sausages in soup pot and cover with 2 cups water. Bring to a boil; simmer 1/2 hour, or until done. Remove from water and cool. Strain grease and add 8 cups water. Add onion and carrot; simmer 15 minutes. Add pasta and simmer 15 minutes. Add spaghetti sauce and chopped sausage. Add seasonings.

Taco Soup

Shana Wilson

2 lb. ground meat (beef)
1 onion, chopped
2 tsp. seasoning salt

1 (15 oz.) can kidney beans
1 can pinto beans
1 can hominy

2 cans stewed tomatoes
1 (15 1/2 oz.) can tomato juice

1 sm. can diced green chilies

OR:
1 can Ro-Tel

1 pkg. taco seasoning
1 pkg. ranch seasoning

Cook and drain meat. Then add seasoning salt and onion. Add all of can (juice and all) of kidney beans, pinto beans and hominy. Add all other ingredients and simmer for 45 minutes.

Enjoy with Frito chips - either dipped soup, or soup poured over chips.

Wild Rice Soup

Maribeth Hagley

3 slices bacon, diced & fried
1 sm. onion, browned
1 can cream of potato soup
2 c. milk

1 (8 oz.) pkg. Velveeta processed
cheese
1/3 c. wild rice (raw)

Sauté bacon and onion; pour off most grease. Add milk, soup and cheese. Cook rice about 40 minutes in water, before adding to rest.

Salads

Snicker Apple Salad

Vivian Glendening

6 Snickers candy bars
8 oz. Cool Whip
1 c. milk

5 Granny Green apples
1 pkg. instant vanilla pudding

Cut Snickers into small pieces. Cut apples into bite-size pieces. Mix milk with pudding and fold in Cool Whip. Add apples and Snickers.

Autumn Harvest Salad

Libby Randall

- | | |
|---------------------------------|--|
| 2 (3 oz.) pkg. lemon Jello | 2 lg. apples, unpeeled, diced |
| 2 c. boiling water | 1/2 to 3/4 c. chopped nuts |
| 1 1/2 c. cold water | 1 (16 oz.) can whole-berry cranberry sauce |
| 1 (8 oz.) can crushed pineapple | |
| 1 c. diced celery | |

Dissolve Jello in boiling water. Add cold water and crushed pineapple, undrained. Chill until partially set. Add remaining ingredients, mixing well. Turn into 9x13-inch glass dish and chill until firm. Yield: 10 to 12 servings.

This tart and crunchy salad tastes like autumn! It makes a nice addition to a Thanksgiving menu.

Broccoli Salad

Maribeth Hagley

- | | |
|-----------------------------------|------------------------|
| 2 lg. bunches fresh broccoli | 1/2 c. raisins |
| 10 slices bacon, fried & crumbled | 1/2 c. sunflower seeds |
| 1/3 c. diced sweet onion | |

DRESSING:

- | | |
|------------------------------------|--------------------------|
| 1 c. mayonnaise (not Miracle Whip) | 1/2 c. sugar |
| | 2 T. apple cider vinegar |

Broccoli Salad

Patricia Hontz

- | | |
|---|------------------------------------|
| 1 lg. bunch broccoli (wash, drain & chop) | 1 med. onion, chopped to bite-size |
| | 1/4 lb. bacon, crumbled |

DRESSING:

- | | |
|----------------|----------------|
| 1 1/2 c. sugar | 1/2 c. vinegar |
| 1 1/2 c. water | 1/2 tsp. salt |
| 1/4 c. flour | Dash of pepper |

Boil ingredients for dressing until clear. Remove from heat and cool. Then add 2 tablespoons mustard and 1 cup mayonnaise. Refrigerate.

Dressing can be kept for weeks in refrigerator. Use over broccoli, onion and bacon (just enough to make wet).

Broccoli Salad

Mary Lindell

- | | |
|---------------------------------------|---------------------------------|
| 4 to 5 c. fresh broccoli | 1 c. mayonnaise or Miracle Whip |
| 8 slices bacon, fried & crumbled | 1/4 c. sugar |
| 1 sm. onion (golf-ball size), chopped | 3 T. vinegar (any kind) |
| 1/2 c. raisins | |

Mix all ingredients together. Best if made a day in advance.
We always use Miracle Whip.

Cashew Lettuce Salad

Julie Glessner

- | | |
|---|---|
| 1 head lettuce | 1 c. chopped cashews, cut with a scissors |
| 1 c. Real Bacon Pieces, or 1 lb. bacon, fried | 1 c. shredded Swiss cheese |

Mix with an 8-ounce bottle of poppy seed dressing.

Cauliflower Salad

Brenda Schafbuch

- | | |
|-------------------------------------|-----------------------------|
| 1/2 c. nutmeats (walnuts or pecans) | 1 head cauliflower, chopped |
| Grapes | |

- | | |
|--|------------------------------|
| DRESSING: | 1/2 c. sugar |
| 1 c. mayonnaise (<u>not</u> Miracle Whip) | 2 T. prepared yellow mustard |

Mix dressing and pour over combined nuts, grapes and cauliflower. Refrigerate.

Summer Chicken Salad

Deb Niehof

- | | |
|------------------------------------|---|
| 2 c. cooked chicken | 1 sm. can pineapple chunks, drained & cut in half |
| 1 c. chopped celery | 1 c. green or red grapes |
| 1/2 c. chopped green pepper (opt.) | 6 to 8 oz. cashew nuts |
| 3/4 c. mayonnaise | 1 sm. can Chinese noodles |
| 1/4 c. pineapple juice | |

Cut chicken into bite-size pieces. Add celery and green pepper. Mix pineapple juice with mayonnaise to thin it. Add pineapple and grapes. Stir mayonnaise in carefully. Refrigerate. Add nuts and noodles just before serving. Yield: 6 to 8 servings.

Company Salad

Jill Moore

- | | |
|---------------------------------|-----------------------------------|
| 1 (8 oz.) can crushed pineapple | 3/4 c. Miracle Whip |
| 1 (3 oz.) box lemon Jello | 1 (5 1/4 oz.) can evaporated milk |
| 1 c. shredded Cheddar cheese | 1/2 c. pecans (opt.) |

Drain juice from pineapple; add enough water to make 1 cup. Put liquid in pan and bring to a boil. Pour over lemon Jello; stir and cool. Add 1 cup water. Stir in pineapple, cheese, Miracle Whip, evaporated milk and pecans. Refrigerate. Yield: 8 servings.

Cranberry Salad

Anne Long

- | | |
|--------------------------------------|----------------------------------|
| 1 (3 oz.) pkg. raspberry Jello | 1 (20 oz.) can crushed pineapple |
| 3/4 c. boiling water | 1/2 c. chopped pecans |
| 1 (16 oz.) can whole cranberry sauce | |

Dissolve Jello in the boiling water. Add other ingredients to Jello liquid. Pour into mold. Refrigerate overnight. Yield: 8 to 10 servings.

Cranberry Salad

Florence Long

- | | |
|-----------------------|--------------------------------------|
| 3 oz. raspberry Jello | 1 (16 oz.) can whole cranberry sauce |
| 1 c. boiling water | 1 c. sour cream |

Dissolve Jello with 1 cup boiling water. Combine with rest of the ingredients. Chill until firm.

Cranberry Grape Salad

Julie Martin

- | | |
|--------------------------------|--------------------------------|
| 1 lb. cranberries | 1 c. red grapes, halved |
| 2 c. sugar | 1/2 c. chopped pecans |
| 1 (6 oz.) pkg. raspberry Jello | 1 pt. whipped, sweetened cream |
| 1 1/2 c. boiling water | |

Grind cranberries and add sugar. Refrigerate overnight. Mix Jello, boiling water, grapes and pecans together. Combine with cranberry mixture and chill. Fold in whipped, sweetened cream. Chill.

Our family's favorite Thanksgiving salad.

Fruit Salad

Grandma Carol Gardner

- | | |
|----------------------------------|-------------------------------|
| 1 (20 oz.) can pineapple tidbits | 1 sm. jar maraschino cherries |
| 2 bananas, sliced | 1 can peach pie filling |
| 2 sm. cans mandarin oranges | Coconut |

Drain pineapple juice into small bowl. Let sliced bananas soak in drained juice until ready to use. Drain maraschino cherries and mandarin oranges; discard liquid. In glass serving bowl, layer pineapple tidbits, bananas, mandarin oranges and maraschino cherries. Add peach pie filling. Do not stir. Store in refrigerator 24 hours. Stir gently before serving. Sprinkle with coconut if desired.

"Heavenly Rice"

Mabel Zurcher

Boil 1/2 cup rice in 4 cups water; when done, add 1 cup sugar and 1 1/2 cups crushed pineapple. Soak 1 package of unflavored Knox gelatin in 1/4 cup cold water. Add to the above mixture. Place in refrigerator. When cold, add pint of cream that has been whipped. Chill until ready to serve. Yield: 8 servings.

Jello Salad

Mary Lindell

- | | |
|---------------------|--------------------------|
| 2 pkg. cherry Jello | 1 can cherry pie filling |
| 3 c. boiling water | |

Dissolve Jello in boiling water. Add pie filling. Refrigerate.

Fluffy Lemonade Jello

Mary Lindell

- | | |
|----------------------------|--------------------------------|
| 5 (3 oz.) pkg. lemon Jello | 1 (12 oz.) can frozen lemonade |
| 6 c. boiling water | 1 (12 oz.) ctn. Cool Whip |

Mix Jello and water. Add lemonade. Let set partially, then fold in Cool Whip.

Lemon Mountain Dew Salad

Candice Long

- | | |
|------------------------------------|------------------------------|
| 1 (6 oz.) pkg. lemon gelatin | 4 oz. miniature marshmallows |
| 2 c. boiling water | 2 c. whipped topping |
| 1 can (1 1/2 c.) Mountain Dew soda | 1 lg. can lemon pudding |
| 1 banana | |

Dissolve gelatin with boiling water. Add Mountain Dew soda. Put in sliced banana and marshmallows. Chill until set. Fold whipped topping and pudding together, and spread over set gelatin.

Lime Cottage Cheese Salad

Barbara Farrell

- | | |
|---------------------------------|-----------------------------|
| 2 (3 oz.) pkg. lime Jello | 1 lg. ctn. cottage cheese |
| 1 c. pineapple juice | 2 1/2 c. mini marshmallows |
| 2 c. Cool Whip | 1 c. pecans, chopped (opt.) |
| 1 c. crushed pineapple, drained | |

Boil together for 5 minutes, Jello and pineapple juice. Let cool. Add remaining ingredients and pour into 9x13x2-inch pan. Refrigerate until set.

Luncheon Pudding Salad

Lucille Farrell

- | | |
|--------------------------------------|----------------------------|
| 1 lg. pkg. vanilla pudding (regular) | 1 lg. can pineapple chunks |
| 3 c. milk | 1 lg. ctn. Cool Whip |
| 1 lg. can mandarin oranges | |

Cook the vanilla pudding in milk, then let cool. Drain the mandarin oranges and pineapple. Add to above mixture. Let cool again, and add the Cool Whip.

Variation: May add 1/2 cup nuts or 2 to 3 bananas, cut up.

Millionaire's Salad

Shana Wilson

- | | |
|--------------------------|------------------------------|
| 1 can mandarin oranges | 1 ctn. Cool Whip |
| 1 can pineapple chunks | 1/2 can Eagle Brand milk |
| 1 can cherry pie filling | 1 sm. bag white marshmallows |

Mix all ingredients together and refrigerate for 1/2 hour.
This is a great salad for Thanksgiving dinner.

Mint Salad

Vivian Glendening

- | | |
|----------------------------------|-----------------------|
| 1 lg. can pineapple, juice & all | 1 sm. pkg. lime Jello |
| 12 oz. mini marshmallows | 1 pkg. butter mints |
| 1 lg. ctn. Cool Whip | |

Mix pineapple with juice, Jello and marshmallows. Crush butter mints and mix into Cool Whip. Mix together and refrigerate. Mix again after 4 to 5 hours, and put into a 9x13-inch pan and freeze.

9-Layer Salad

Mabel Zurcher

- | | |
|---------------------------------------|---------------------|
| 1 head lettuce, cut up | 2 c. mayonnaise |
| 1 c. celery, chopped | 2 T. sugar |
| 1/2 c. green pepper, chopped | 4 oz. grated cheese |
| 1/2 c. onion, chopped | 1/4 c. bacon bits |
| 1 c. frozen peas (do <u>not</u> thaw) | |

In a 9x12-inch pan, layer the first 5 ingredients. Spread with mayonnaise. Sprinkle with sugar, cheese and bacon. Do not toss. Refrigerate overnight.

Oriental Chicken Salad

Deb Loutzenhiser

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|--|---|
| 1/2 pkg. wontons, fried in Crisco or
canola oil until crisp | 4 chicken breasts, boiled, shredded
& cooled |
| 1/2 bunch green onions, diced | 2 heads lettuce |
| 1 (2 to 3 oz.) bag sliced almonds | |

Mix together the above ingredients. Pour dressing over salad.

ORIENTAL CHICKEN SALAD DRESSING:

- | | |
|-------------------|-------------------|
| 4 T. sugar | 1 1/2 tsp. Accent |
| 4 T. rice vinegar | 1 tsp. pepper |
| 1 1/2 tsp. salt | 1/2 c. oil |

Mix together thoroughly. Pour dressing over salad. Toss lightly to coat, and serve.

Pear Lime Gelatin

Anne Long

- | | |
|-------------------------------------|------------------------------------|
| 1 (29 oz.) can pear halves in juice | 1 (3 oz.) pkg. cream cheese, cubed |
| 1 (3 oz.) pkg. lime gelatin | 1 c. whipped topping |

Drain pears, reserving juice; set pears aside. Measure the juice; add water if needed, to equal 1 1/2 cups. Pour into a saucepan; bring to a boil. Add gelatin; stir until dissolved. Gradually add cream cheese, whisking until smooth. Cover and refrigerate until cool. Mash reserved pears; fold into gelatin mixture. Fold in whipped topping. Pour into 6-cup serving bowl. Refrigerate until set. Yield: 6 servings.

Pickle Juice Dressing

Rochelle Wiedenhoef's grandma, Virginia Hagemann

Save the liquid from all those sweet pickles used over the holidays.

Blend in blender:

- | | |
|-------------------------|---------------------|
| 1 can tomato soup | 1 tsp. garlic salt |
| 1 c. catsup | 1 tsp. celery seeds |
| 1 c. sweet pickle juice | |

Add and blend well:

- 1 c. salad oil

Dressing will keep in refrigerator for a long time. Some juice from olives can be used, if that flavor is liked.

Pretzel Salad

Lucille Farrell

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|-----------------------------------|---------------------------------|
| CRUST: | 3/4 c. butter |
| 2 2/3 c. crushed pretzels | 3 T. sugar |
| SECOND LAYER: | 1 scant c. powdered sugar |
| 1 (8 oz.) pkg. cream cheese | 1 sm. ctn. Cool Whip |
| THIRD LAYER: | 2 c. boiling water |
| 1 pt. frozen strawberries, thawed | 1 (6 oz.) pkg. strawberry Jello |

Crust: Cream sugar and butter. Add pretzels. Press into 9x13-inch pan. Bake at 350° for 10 minutes. Remove from oven.

Second Layer: Cream the cheese and sugar together. Add Cool Whip and blend. Spread over cooled crust.

Third Layer: Mix Jello and water and add strawberries. Refrigerate until partially set. Pour over Cool Whip mixture. Refrigerate.

Ramen Noodle Salad

Michelle McCarville

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|--|--------------------------------|
| 1 pkg. Ramen noodles (any flavor) | 1 c. slivered almonds, toasted |
| 1 pkg. precut coleslaw, washed & drained | (directions below) |
| | 1 c. sunflower seeds |
| | 2 to 3 green onions |

DRESSING:

- | | |
|----------------------------|------------------------------------|
| 1/3 c. apple cider vinegar | 1/2 c. sugar |
| 1/2 c. vegetable oil | Flavor pkt. from Ramen noodle pkg. |

Break up Ramen noodles in a big salad bowl. Do not cook them!

Add the coleslaw, toasted almonds, sunflower seeds and onions; toss.

Mix all the ingredients for the dressing in a small bowl. Pour over salad mixture when you're ready to serve. Toss to coat salad.

Toasting the almonds: Spread almonds on a cookie sheet. Bake at 350° for 6 to 8 minutes, turning them once.

This is a very crunchy, nutty and tasty salad!

Strawberry Yogurt Salad

Linda Eaches

- | | |
|--|-----------------------------------|
| 12 oz. frozen strawberries, thawed, with juice | 1 (12 oz.) ctn. Cool Whip |
| 4 (8 oz.) ctn. strawberry yogurt | 1 (10 oz.) pkg. mini marshmallows |

Mix the strawberries with juice, yogurt, Cool Whip and mini marshmallows in a large bowl. Chill and serve.

Taco Salad

Danni Lindell

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|-------------------------|---|
| 1 lb. browned hamburger | 1 env. taco flavoring (save 1 T. for dressing, use rest in hamburger) |
| 1 sm. onion | |

Add:

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|--------------------------------|------------|
| 1/2 lb. Cheddar cheese, grated | 3 tomatoes |
| 1 lg. can kidney beans | |

Add when ready to serve, a medium-sized head of lettuce, chopped up, and 1 package corn chips.

DRESSING:

- | | |
|---|---------------------|
| 8 oz. Dorothy Lynch Home-style dressing | 1 T. taco flavoring |
| | 1/3 c. sugar |

Taco Salad

Carol Baedke

1 lb. ground beef
1 pkg. taco seasoning
Shredded lettuce
1 (8 oz.) pkg. shredded cheese
Chopped green pepper

Chopped tomatoes
1 bag Doritos taco chips
Picante sauce
Ranch dressing (opt.)

Cook ground beef; add taco seasoning and simmer. Put lettuce in a large bowl. Add green pepper, meat, tomatoes and cheese. Toss lightly. Just before serving, sprinkle broken taco chips over the top. Add picante sauce and ranch dressing when served.

This is a great salad to take on picnics.

Tomato Salad

Pat Vannorsdel

6 med. tomatoes
1 bunch green onions

Roasted Garlic Italian Vinaigrette

Slice green onions. Quarter tomatoes and marinate in vinaigrette. Chill and serve.

Tapioca Fruit Salad

Vivian Glendening

Drain fruit and save to use later.

1 lg. can peaches, cut up
1 (10 oz.) pkg. frozen, sliced
strawberries
2 bananas
1 pkg. strawberry Jello
2 c. juice from fruit

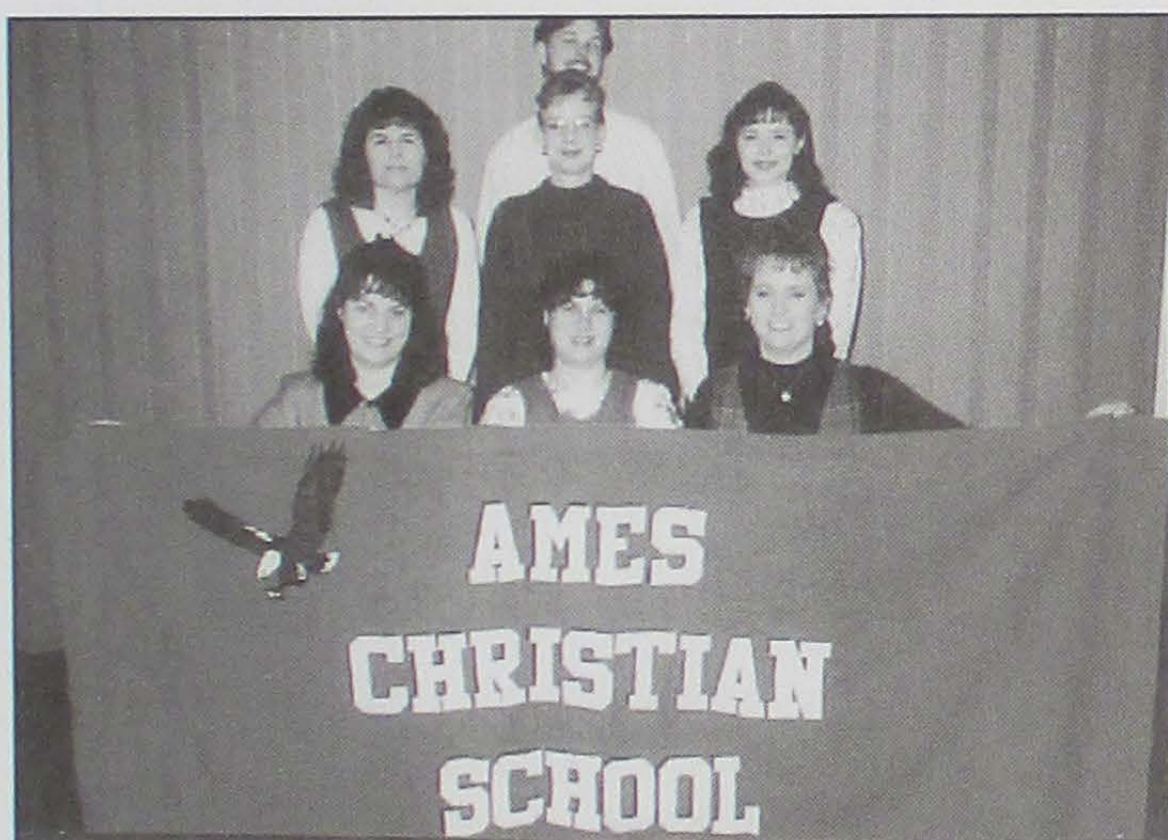
1 can pineapple tidbits
1 can mandarin oranges (do not
save this juice)
1 pkg. vanilla pudding (the kind you
cook - not instant)
1 1/2 T. tapioca

Mix dry pudding, Jello and tapioca together. Add juice and cook until thick. Cool and add to fruit. Add bananas just before serving, to prevent browning.

Notes & Recipes



Meats & Main Dishes



William Barron, Peggy Smith, Jill Wilson,
Jill Hausler, Kelly Johnson,
Aileen Barron, Paul Tjernagel

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Meats & Main Dishes

No-Time Potluck Dish

Rochelle Wiedenhoeft's grandma, Virginia Hagemann

Stop at the grocery store deli and pick up an entrée, side dish or salad. Take home and spoon into your own dish (this part is very important). Garnish a bit and you have a super dish for the buffet table. However, hedge on giving out the recipe.

This is my best recipe.

BBQ Sauce

Phyllis Soroka

- | | |
|-------------------------------------|--------------------|
| 1 btl. catsup | 1 tsp. dry mustard |
| 1 can Italian tomato soup <u>or</u> | 1 tsp. paprika |
| tomato paste | 1 tsp. oregano |
| 2 heaping T. dry onion flakes | 1/2 c. brown sugar |
| 2 heaping T. chopped garlic | 1/2 c. molasses |
| 1/2 tsp. liquid smoke, or to taste | 2 T. vinegar |
| 1 tsp. chili pepper | |

Mix well. Let stand for at least 2 days. Stir every day.

Barbecue Sauce

Ben Wiedenhoeft's grandma, Virginia Hagemann

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|----------------------------|------------------------|
| 1 med. onion, minced | 1 lg. btl. catsup |
| 1/2 c. vinegar | 1/2 c. water |
| 2 tsp. celery seed | 1/2 c. sugar |
| 1 tsp. ground cinnamon | 1 tsp. ground nutmeg |
| 1/2 tsp. ground red pepper | 1 tsp. ground allspice |

Combine together and boil 15 minutes.

Bar-B-Qued Beef

Julie Martin

1 beef chuck roast
1 c. catsup
2 c. water
2 T. vinegar
1 tsp. salt
2 T. Worcestershire sauce

1 tsp. chili powder
1 c. BBQ sauce
1 c. chopped onion
1 tsp. garlic powder
2 T. brown sugar

Cover and bake at 350° for 5 hours. Break up beef and serve on buns.

Beef Burgundy

Julie Martin

2 lb. round steak, cut into cubes
1 can cream of mushroom soup
1 can cream of chicken soup

1 can cream of celery (or all one kind is good, too)
1/2 pkg. dry Lipton onion soup

Mix and bake, uncovered, 4 hours at 300°, stirring occasionally, or cook, covered, in crock-pot on low for 5 hours. One half-hour before serving, add 1 large can mushrooms (drained). Serve over rice or egg noodles.

We like it over wild rice.

Burger-Mushroom Bake

Eleanor Bennett

1 can golden mushroom soup
1 1/2 lb. ground beef
1/2 c. fine, dry bread crumbs

1 egg, slightly beaten
1/4 c. finely-chopped onion
1/3 c. water

Combine 1/4 cup soup with remaining ingredients, except water; mix thoroughly. Shape into 6 patties; place in shallow baking dish (8x12x2 inches). Bake at 350° for 30 minutes. Spoon off fat. Combine remaining soup and water; pour over meat. Bake 10 minutes more. Yield: 6 servings.

Breast of Chicken on Rice

Linda Eaches

1 (10 3/4 oz.) can cream of mushroom soup
1 soup can milk
3/4 c. uncooked regular rice

1 (1 1/2 oz.) env. dry onion soup mix
2 chicken breasts (split in half)
1 (4 oz.) can mushroom stems & pieces

Preheat oven to 350°. Blend soup and milk; reserve 1/2 cup of the mixture. Stir together remaining soup mixture, rice, mushrooms (with liquid), and half the onion soup mix. Pour into ungreased baking dish, 7 1/2 x 11 1/2 x 1 1/2 inches. Arrange chicken breasts on rice mixture. Pour reserved soup mixture over chicken, and sprinkle with remaining onion soup mix. Cover and bake for 1 hour. Uncover and bake for 15 minutes longer.

Chicken Crescent Almadino

Ben Wiedenhoef's grandma, Virginia Hagemann

3 c. cooked chicken
1 can cream of chicken soup
1 (8 oz.) can sliced water chestnuts
1 (4 oz.) can mushrooms, cut & drained

2/3 c. mayonnaise
1/2 c. chopped celery
1/2 c. chopped onion

Combine above and pour into greased 9x12-inch pan. Cover with foil. Bake at 350° until hot. Remove foil and spread topping over hot mixture. Bake at 350° for 20 to 25 minutes, until crust is brown.

TOPPING:

8 oz. crescent rolls, separated into 2 rectangles (spread over hot mixture)

Mix together and spread over the rolls:

2/3 c. shredded Swiss cheese
1/2 c. slivered almonds

3 T. melted butter

Chicken Crunch

Vivian Glendening

1/2 c. chicken broth or milk
2 cans cream of mushroom soup
3 c. chicken, diced
1 (3 oz.) can chow mein noodles

1 (7 oz.) can tuna, flaked
1/4 c. onion, minced
1 1/3 c. celery, diced

Mix all ingredients. Bake at 325° for 40 minutes. May sprinkle with 1/3 cup toasted slivered almonds just before serving.

Chicken Elegant

Nancy Hayes

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|---|------------------------------|
| 6 to 8 boneless, skinless chicken breasts | 1 can cream of mushroom soup |
| 1 pkg. Armour dried beef | 1/2 to 1 c. shredded cheese |
| 1 can cream of chicken soup | Seasoned croutons |
| | Milk (3/4 soup can) |

Lightly spray 9x13-inch baking dish with cooking spray (Pam). Rinse chicken breasts and pat dry. Layer dried beef on bottom of pan. Place chicken breasts on top of layered beef. In a separate bowl, mix together soups and 1/4 of shredded cheese; add 3/4 can milk and mix well. Pour over chicken and beef; add croutons to cover (not completely). Add rest of cheese and bake at 350°, uncovered, 45 minutes to 1 hour. Enjoy!

May substitute a white sauce in place of cream soups.

Chicken Enchiladas

Summer Lee Vespestad

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|------------------------------|---------------------------|
| 1 (16 oz.) ctn. sour cream | 2 c. sharp Cheddar cheese |
| 1 (3 oz.) pkg. cream cheese | 6 green onions |
| 2 cans cream of chicken soup | 1 can mushrooms |
| 2 cans chopped chicken | Burrito wraps |
| 2 c. Mozzarella cheese | |

Heat and blend first 3 ingredients (mix #1). Mix the next 5 ingredients and use this to fill the burrito wraps. Put 1 cup of mix #1 in bottom of 9x13-inch pan. Place wraps in on top of mix in pan. Pour the remaining mix #1 over the wraps. Bake at 350° for 30 minutes. Garnish with lettuce and salsa.

Chicken Lasagne

The Wiedenhoef Family

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|-----------------------------|--|
| 1/2 c. margarine | 1/2 lb. cooked & drained lasagne noodles |
| 1/2 c. flour | 1/4 lb. grated Mozzarella cheese |
| 1/2 tsp. diced basil | 1/4 c. grated Parmesan cheese |
| 3 c. chicken broth | 2 1/2 c. diced, cooked chicken |
| 2 c. (1 lb.) cottage cheese | Spinach & carrots (opt.) |

Melt butter in a large saucepan. Blend in flour and basil. Stir in chicken broth and cook until mixture thickens and comes to a boil. Add chicken. Place a third of the chicken mixture in a greased 9x13-inch baking pan. Top with half the noodles, half the cottage cheese, half the Mozzarella cheese; repeat layers. End with the last third of the chicken. Top with Parmesan cheese. Bake at 375° for 45 minutes. Yield: 6 servings.

Can be made ahead, then cooked. Great vegetarian dish without chicken, and with more vegetables.

Easy Chicken Pot Pie

Anne Hrbek

1 2/3 c. frozen, mixed vegetables,
thawed
1 c. cut-up, cooked chicken
1 can condensed cream of chicken
soup

1 c. Bisquick original baking mix
1/2 c. milk
1 egg

Heat oven to 400°. Mix vegetables, chicken and soup in ungreased 9-inch pie plate. Stir remaining ingredients with fork until blended. Pour into pie plate. Bake 30 minutes, or until golden brown.

Easy Chicken Pot Pie

Deb Niehof

1 2/3 c. frozen mixed vegetables,
thawed
1 c. cut-up chicken
1 can cream of chicken soup

1 c. Bisquick
1/2 c. milk
1 egg

Heat oven to 400°. Mix vegetables, chicken and soup in ungreased 9-inch pie plate. Stir remaining ingredients with fork until blended. Pour over vegetable mix in pie plate. Bake 30 minutes, or until golden brown. Yield: 6 servings.

Easy Chicken Pot Pie

Anne Hrbek

1 2/3 c. frozen mixed vegetables,
thawed
1 c. cut-up, cooked chicken
1 can condensed cream of chicken
soup

1 c. Bisquick original baking mix
1/2 c. milk
1 egg

Heat oven to 400°. Mix vegetables, chicken and soup in ungreased 9-inch pie plate. Stir remaining ingredients with fork until blended. Pour over vegetable mix in pie plate. Bake 30 minutes, or until golden brown. Yield: 6 servings.

Chicken and Rice

In Memory of Florence Lindaman

- | | |
|----------------------|-----------------------|
| 1 can mushroom soup | 1 env. onion soup mix |
| 1 soup can milk | 1 cut-up chicken |
| 3/4 c. uncooked rice | |

Heat oven to 350°. Mix soup and milk; reserve 1/2 cup of the mixture. Mix remaining soup and milk with rice and 1/2 of the onion soup mix. Pour into baking dish. Place chicken pieces on top. Pour reserved soup mixture over chicken. Sprinkle with remaining onion soup mix. Cover with foil. Bake 2 1/2 hours. Uncover and bake 15 minutes more.

Great for Sunday dinner! It bakes while you're at church.

Chicken and Rice Casserole

Diane Huffman

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|------------------------------|----------------------------------|
| 1 c. rice, uncooked | 1 c. Cheddar cheese, shredded |
| 1 can cream of mushroom soup | 2 1/2 c. cooked chicken, chopped |
| 1 can cream of chicken soup | 1 (4 oz.) can mushroom pieces |
| 2 cans water | |

Mix together all ingredients and pat into a greased 9x13-inch casserole. Bake at 350° for about 1 hour. Yield: 8 to 10 servings.

Creamy Chicken-Rice Casserole

Libby Randall

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|---|------------------------------------|
| 1 (6 oz.) pkg. long grain & wild rice mix | 1 1/2 c. half & half (light cream) |
| 1/2 c. chopped onion | 3 c. diced, cooked chicken |
| 1/4 c. butter | 1/4 c. pimento |
| 1/4 c. flour | 2 T. parsley flakes |
| 1 (6 oz.) can sliced mushrooms | 1 1/4 tsp. salt |
| Chicken broth | 1/4 tsp. black pepper |
| | 1/4 c. slivered almonds |

Prepare rice according to package directions. Sauté onion in butter. Remove from heat; stir in flour. Drain mushrooms, reserving liquid. Add enough chicken broth to make 1 1/2 cups. Gradually stir into flour mixture. Add half & half. Cook and stir until mixture thickens. Add rice, mushrooms, chicken, pimento, parsley, salt and pepper. Turn into 9x13-inch baking dish and sprinkle with slivered almonds. Bake at 350° for 30 minutes. Yield: 6 to 8 servings.

This casserole is good enough to serve to dinner guests. I cook a whole chicken in the crock-pot ahead of time, which yields 3 cups of cooked chicken, as well as the needed chicken broth.

Hot Chicken Salad

Charles Long

4 c. cooked, cubed chicken
2 T. lemon juice
3/4 c. mayonnaise
1 tsp. salt
2 c. chopped celery
3/4 c. slivered almonds

4 hard-boiled eggs
1 can cream of chicken soup
1 tsp. minced onion
2 jars chopped pimentos
1 c. grated cheese
1 1/2 c. crushed potato chips

Combine all ingredients except cheese and chips. Place in a greased casserole dish and top with cheese and chips. Let stand in refrigerator overnight. Bake at 400° for 25 minutes.

Chicken Tetrazzini

Maribeth Hagley

2 c. chicken, diced
1/4 lb. butter (if using mushrooms)
2 T. flour
2 T. butter
1/4 lb. vermicelli noodles or spaghetti

3 T. Parmesan cheese
Salt & pepper, to flavor
Cream of mushroom soup
1 pt. heavy cream

Knead flour and 2 tablespoons butter to form paste. Gradually add cream to make a thick gravy. Add soup and stir; add chicken and cooked noodles. Put all this in a pan and sprinkle with Parmesan cheese. Bake at 350° for 20 to 30 minutes. Put 6 slices of American cheese on top (Kraft Singles).

Garlic Lover's Chicken

Trudy Mann

1/2 c. dry bread crumbs (I use crushed-up croutons)
1/3 c. grated Parmesan cheese
2 T. parsley flakes
1/2 tsp. salt
1/8 tsp. pepper

1/4 c. milk
6 boneless chicken breast halves
1/4 c. butter, melted
1 to 2 cloves garlic, minced
2 T. lemon juice
Paprika

In a large, resealable plastic bag, combine the first 5 ingredients. Place milk in a shallow bowl. Dip chicken breasts in milk, then shake in the crumb mixture. Place in a well-greased 9x13x2-inch baking dish. Combine the butter, garlic and lemon juice. Drizzle over the chicken. Sprinkle with paprika. Bake, uncovered, at 350° for 25 to 30 minutes, or until juices run clear. Yield: 6 servings, 234 calories; 8 grams of fat per serving.

Chalupas

Vivian Glendening

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|---|---|
| 2 lb. ground pork (very lean, at least 80%) | 10 flour tortillas |
| 2 sm. onions, diced | 2 T. chili powder |
| 1 T. flour | 1 can tomato soup |
| 2 c. grated American cheese | 1 can milk (measure in tomato soup can) |

Grease a 9x9-inch pan. Mix tomato soup, chili powder, milk and cheese together. Brown pork and onions. Cut tortillas into fourths. Place a layer of tortillas on bottom of pan, then put half of the meat on. Pour half of the tomato mixture on. Add another layer of tortillas, meat and tomato mixture. Bake at 375° for 40 minutes.

Festive Egg Squares

Margaret Mally

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|---------------------------------------|-------------------|
| 1 lb. sausage, cooked & drained | 1 1/2 tsp. salt |
| 1/4 lb. mushrooms | 1/2 tsp. pepper |
| 1/2 c. sliced green onions, with tops | 1 c. milk |
| 2 c. shredded Mozzarella cheese | 1 1/4 c. Bisquick |
| 12 eggs | |

Beat eggs until frothy; add milk, and then the remaining ingredients. Bake in 9x13x2-inch pan at 350° for 1 hour.

Super Beef Enchiladas

Candice Long

- | | |
|--|-----------------------------|
| 1 lb. cooked ground beef | 1 can condensed tomato soup |
| 1 1/2 c. shredded Cheddar cheese | 1 can mild enchilada sauce |
| 1/2 c. chopped onion | Tortillas |
| 1 can condensed cream of mushroom soup | |

Combine beef, 1/2 cup cheese and onion; set aside. Combine soups and enchilada sauce. Top each tortilla with meat mixture; roll up. Place, seam-side down, in a 9x13-inch baking dish. Pour sauce over, and top with remaining cheese. Bake in 350° preheated oven for 25 to 30 minutes. Yield: 10+ enchiladas.

Goulash

Diane Draper

2 c. cooked macaroni
1 lb. ground beef
1/2 c. onion
1/2 c. green pepper
4 T. flour
1 qt. canned tomatoes

Salt & pepper
Garlic powder
1 T. chili powder
Oregano
Light Velveeta cheese (opt.)

Cook macaroni according to package directions. Brown ground beef, onion and green pepper. Stir in flour and add tomatoes; cook until thick. Stir in salt and pepper, garlic powder, chili powder and oregano. Put into a 9x13-inch pan. Top with cheese if desired. Bake 20 to 25 minutes.

Ham Balls

Danni Lindell

2 3/4 lb. ham loaf (available at
Fareway)
3 eggs
3/4 T. mustard
1/6 c. ketchup

1 tsp. salt
1/2 c. milk
1/2 c. oatmeal
1 c. graham cracker crumbs

Mix everything together thoroughly, and either make meat balls or make into a loaf. Place balls in a shallow pan. Add pepper and onion to your taste. Add sauce. Bake at 350° until done (approximately 1 hour). Check about every 15 minutes and cover balls with sauce (stir).

SAUCE:

1 can tomato soup
1 1/2 c. brown sugar

1/4 c. vinegar
1 T. mustard

Note: I like to brown the ham balls a bit before baking - it helps to keep them together better; and I like to double the sauce mix.

Ham Balls

Kathy Carney

2 lb. ham loaf from Fareway
3/4 c. brown sugar

1 can pineapple, crushed

Mix together. Form into inch-size balls. All will fit into 10-inch frypan. Cook 5 minutes on medium heat; turn over. Cook 5 minutes and turn 4 times. Keep lid on when cooking.

Hamburger Stroganoff

William Barron

- | | |
|------------------------------|-----------------------------|
| 1 lb. hamburger | 1 c. sour cream |
| 1/2 c. chopped onion | 2 T. catsup |
| 1 can beef broth | 2 tsp. Worcestershire sauce |
| 1 can cream of mushroom soup | |

Brown hamburger and onion; drain fat. Add remaining ingredients and simmer 20 minutes. Serve over noodles or rice.

Hash Brown-Ham Bake

Sharon Harmsen

- | | |
|-----------------------------|-----------------------------------|
| Diced ham | 1 can cream of mushroom soup |
| 1 (2 lb.) pkg. hash browns | 1 c. milk |
| 1 can cream of chicken soup | 1/2 to 1 c. diced Velveeta cheese |

Mix liquids. Add hash browns. Add ham as much as you like. Bake at 350° for 1 hour, covered. Uncover and add cheese. Bake an additional 15 minutes.

Hobo Dinners

Sharon Harmsen

- | | |
|----------------------|-------------------|
| 1 sm. potato, sliced | 1 hamburger patty |
| 4 baby carrots | Salt & pepper |
| 2 onion slices | |

Put hamburger on a square of tinfoil. Pile vegetables on top of burger. Sprinkle steak sauce, catsup or garlic powder on top with 1 tablespoon water. Wrap with the tinfoil and seal edges. Place on rack in oven. Bake at 350° for 1 hour on oven racks, or put on grill outside. Make one per person.

Hot Dog Surprise

Sharon Harmsen

- | | |
|-------------------------------|-----------------------------|
| Hot dog buns | 1/2 to 3/4 tsp. garlic salt |
| 2 c. chopped all-meat wieners | 3 T. chili sauce |
| 2 T. dill pickle relish | 3 hard-boiled eggs, chopped |
| 1 T. mustard | 1/2 c. shredded cheese |

Combine ingredients. Fill buns. Wrap in foil and bake at 375° for 10 to 15 minutes.

Wiener Casserole

Scott Draper

2 T. oil
1 sm. to med. onion
5 to 6 hot dogs

1 can tomato soup
1 soup can milk
3/4 to 1 (12 oz.) bag egg noodles

Brown oil, onion and hot dogs. Add tomato soup and milk. Stir. Add noodles. Stir and cover. Cook until noodles are tender, about 20 minutes. Keep adding water and stir often to prevent the noodles from sticking. An electric skillet works best.

Macaroni Casserole

Barbara Farrell

1 lb. hamburger, browned &
drained
1 1/2 c. uncooked macaroni

1 1/2 c. water
1 (14 oz.) jar spaghetti sauce
1 1/2 c. Mozzarella cheese, shredded

In a 2-quart casserole, combine cooked and drained hamburger, uncooked macaroni, water and spaghetti sauce. Stir and cover. Microwave 7 minutes on HIGH. Stir and microwave 6 minutes on HIGH. Cover with Mozzarella cheese. Re-place lid and let stand for 5 minutes. Yield: 6 to 8 servings.

Optional: May add 1/2 cup chopped onion (if desired).

Meat Loaf

Charles Long

1 1/2 lb. ground beef
2 2/3 c. cracker crumbs
1 c. milk (soak crumbs in milk)
2 eggs

1 tsp. salt
1/4 c. minced onion
2 tsp. poultry seasoning

PIQUANT SAUCE:

3 T. brown sugar
1/4 c. ketchup

1/4 tsp. nutmeg
1 tsp. yellow mustard

Combine all ingredients, mixing well. Put into a 5x9-inch loaf pan. Prepare the Piquant Sauce and pour over the top of the meat loaf. Bake at 350° for 1 hour.

Meat Loaf

Mary Lindell

MEAT LOAF:

2 lb. ground beef
3/4 c. milk
2 eggs, beaten

1 sm. onion, chopped

1/2 tsp. salt

1 c. herb-seasoned stuffing mix,
crushed (Pepperidge Farm)

SAUCE:

2 T. margarine
1 sm. onion, sliced

1 can cream of chicken soup

1/2 c. sour cream

Combine milk, eggs, onion and salt. Stir stuffing mix into this and let stand 5 minutes. Add beef and mix well. Shape into 6 loaves; bake at 350° for 45 minutes.

Mix all ingredients of sauce; heat and pour over top of baked loaves.

Mexican Casserole

Sharon Harmsen

1 lb. ground beef

1 can refried beans

1 can cream of chicken soup

1 sm. can chopped green chilies

1/2 jar salsa

1 c. shredded Cheddar & Mozzarella
cheese

Brown ground beef; drain. Mix refried beans with meat. Put into bottom of casserole dish. Mix soup, chilies and salsa. Put soup mixture on top of meat. Top with cheese. Bake in 350° oven for 45 minutes, until heated and cheese melts; or heat in microwave. Serve with taco chips, lettuce and jalapeño peppers.

Mexican Lasagna

Melodi Jack

1 1/2 lb. ground beef
1 (30 oz.) can refried beans
2 pkg. dry taco seasoning mix
1 1/4 c. water
3/4 c. salsa
8 flour tortillas (approx. 9" in diameter)

8 oz. shredded Cheddar cheese
8 oz. shredded Mozzarella cheese
Sour cream (topping)
Black olives (topping)
Salsa (topping)

Brown and drain ground beef. Place refried beans in a saucepan. Add 1/2 package taco seasoning mix to beans and the remaining seasoning to ground beef. Add 1 cup water to beef and simmer as usual. Add 1/4 cup salsa to beans, along with 1/4 cup water. Heat beans over low heat, stirring often until smooth and easily spreadable (may need to add more water). Spray a 9x13-inch pan with nonstick cooking spray. Place 2 tortillas in bottom of pan - you may cut and piece them together to cover whole pan. Spread half of refried bean mixture over tortillas. Sprinkle 2 ounces of each cheese over beans. Layer 2 tortillas on top of beans and cheese. Cover tortillas with ground beef. Layer 2 tortillas over beef. Spread with remaining beans and then 1/2 cup salsa. Sprinkle 2 ounces of cheese on top of salsa. Cover with remaining tortillas and cheese on top. Pour 1/3 cup water around edges of casserole to keep tortillas soft. Cover casserole and bake at 375° for 45 minutes, or until cheese is bubbly. Top with sour cream, salsa and black olives. Yield: 8 generous servings.

Lazy Day Lasagna

Peggy Smith

1 lb. ground beef, browned
1 (32 oz.) jar spaghetti sauce
1 (16 oz.) ctn. cottage cheese
1/3 c. Parmesan cheese

2 T. parsley
1 lb. Mozzarella cheese, shredded
1 (8 oz.) box lasagna noodles, uncooked

Brown meat; add spaghetti sauce and simmer. Combine cottage cheese, Parmesan cheese and parsley. Make 3 layers in a 9x13-inch pan of lasagna noodles, hamburger mixture, cottage cheese and Mozzarella cheese. Add 1/8 cup water and cook for 30 minutes at 350°. Let stand for 10 minutes before serving.

Green Pepper Steak

Cathy Soroka

- | | |
|-----------------------------|---------------------------|
| 1 lb. ground steak | 1 c. sliced onions |
| 1/4 c. Worcestershire sauce | 1 c. sliced green peppers |
| 1/8 tsp. garlic powder | 1 T. cornstarch |
| 1/2 tsp. ginger | Cooked white rice |
| 1/4 c. salad oil | Tomatoes |

Slice meat into thin strips. Combine Worcestershire sauce, garlic and ginger; pour over meat and set aside. The longer it sits - the better the flavor. Brown meat in hot oil. Simmer approximately 30 minutes. Turn up the heat and add vegetables. Cook until vegetables are tender-crisp. Dissolve cornstarch in water; add and stir until thickened. Serve over rice and garnish with tomatoes.

Pot Roast

Katie Jackman

- | | |
|------------------------------------|--------------|
| 3 to 4 lb. boneless beef pot roast | 1/2 c. water |
| 1 can tomato soup | |

Place meat in Dutch oven. Pour over soup and water. Cook on low heat 2 1/2 to 3 hours.

Pot Roast

Shana Wilson

- | | |
|---------------------------|----------------------------------|
| 1 1/2 to 2 lb. rump roast | 1 pkg. Lipton onion dry soup mix |
| 1 to 2 cans Coke | 1 btl. chili sauce |

Put all ingredients in a crock-pot. Cook on low for 6 to 8 hours.

Depending on the size of roast, you might add more Coke so roast is covered with liquid. Also, you may add chopped new potatoes and carrots for the remaining 2 to 3 hours of cooking time.

Cantonese Pork

Melodi S. Jack

- | | |
|-------------------------------------|-----------------------------|
| 1 1/2 lb. pork steak (1/2" thick) | 1 (16 oz.) can tomato sauce |
| 2 T. oil | 5 T. brown sugar |
| 1 lg. onion, sliced | 2 T. vinegar |
| 1 sm. green pepper, cut into strips | 1 tsp. salt |
| 1 (4 oz.) can mushrooms, drained | 1 T. Worcestershire sauce |

Cut pork into strips. In a skillet, brown the pork in oil to remove excess fat. Drain on double paper towel. Place pork strips and all remaining ingredients into a crock-pot. Cover and cook on low for 6 to 8 hours, or on high for 4 hours. Serve over hot rice. Yield: 6 to 8 servings.

Also excellent with leftover pork roast that has been shredded.
Freeze extras!

Rummy Pork Chops

Trudy Mann

- | | |
|------------------------|------------------------|
| 1/2 c. flour | 1/2 tsp. salt |
| 1 1/2 tsp. dry mustard | 1/2 tsp. garlic powder |

Mix ingredients together and place in shakeable bag.

- | | |
|---------------------|--------------|
| 1 can chicken broth | 6 pork chops |
|---------------------|--------------|

Wash meat and pat dry. Coat with flour mixture and slightly brown in skillet. Pour broth and remaining flour mixture in crock-pot. Whisk together. Place meat in crock-pot and cook on high for 2 1/2 hours. Serve pork chops and gravy mixture over rice.

Pizza Dough

Patricia Hontz

- | | |
|--------------------|--------------------------------------|
| 1 c. lukewarm milk | 1/4 c. sugar |
| 3/4 tsp. salt | 1 pkg. dry yeast, dissolved in about |
| 1/4 c. cooking oil | 1/4 c. warm water |
| 1 egg, well-beaten | |

Combine milk, sugar, salt, cooking oil and well-beaten egg; stir until dissolved. Add yeast mixture and stir again. Add approximately 3 1/2 to 3 3/4 cups flour, but add gradually, and as soon as you can handle it with your hands, knead until smooth. Grease top and let stand until doubled in bulk. Punch down and spread dough onto pans.

For dinner rolls or sandwich buns, shape accordingly. If using dough for buns, let rise until doubled in size, after shaped, and put on pans and bake at 375°; rolls 15 minutes and pizza approximately 20 minutes. After pizza dough is spread onto pans, I usually let it rise 30 to 45 minutes.

Pizza Sauce

Patricia Hontz

**1 sm. onion, chopped & browned
in butter**

Add:

1 (15 oz.) can tomato sauce

1 tsp. oregano

Add salt and pepper; simmer about 5 minutes.

Put sauce on dough and then put on top whatever you desire (pepperoni, hamburger, sausage, bacon, mushrooms, cheese, etc.)

Amy Dacyczyn's Thick and Chewy Pizza Dough

Katie Jackman

Combine these in the food processor and let sit for a few minutes:

1/2 to 3/4 c. warm water

1 tsp. sugar

1 T. yeast

Add and process briefly:

1 c. flour

1/2 tsp. salt

1 T. oil

Add and process until it forms a ball:

1 c. flour

Makes enough dough for one pizza.

Crazy Crust Pizza

Summer Lee Vespestad and Tina Compton

1 c. flour

2/3 c. milk

1 tsp. Italian seasoning

Pizza sauce

1/8 tsp. pepper

Mozzarella cheese

1 tsp. salt

Pizza toppings

2 eggs

Grease and flour rectangular pizza pan. In a small bowl, mix the first 6 ingredients until smooth. Pour into pan. Arrange toppings on batter and bake in a 425° oven for 25 to 30 minutes until lightly browned. Remove from oven and drizzle with pizza sauce and cover with Mozzarella cheese. Return to oven until cheese is beginning to brown (10 to 15 minutes).

Deep-Dish Pizza

Kelly Johnson

- | | |
|----------------------------------|--------------------------|
| 1 pkg. tube biscuits | 1 egg |
| 1 to 1 1/2 lb. hamburger & onion | 1/2 c. Mozzarella cheese |
| 15 oz. pizza sauce | 8 oz. sour cream |
| 2 pkg. Mozzarella cheese | |

Spread biscuits in cake pan. Fry hamburger and onion. Add pizza sauce to drained hamburger. Mix egg, cheese and sour cream; spread over dough. Top with meat and 2 packages cheese. Bake at 350° for 30 minutes.

Country Sausage and Potato Au Gratin

Deb Loutzenhiser

- | | |
|---|--|
| 1 lb. Hillshire Farm smoked sausage, cut into 1/2" slices | 1/4 tsp. pepper |
| 1 lg. onion, finely chopped (1 c.) | 4 med. carrots, cut into 2" strips |
| 1 T. vegetable oil | 1 pkg. chopped frozen broccoli, thawed & drained |
| 1 pkg. au gratin potatoes | 1 c. shredded Cheddar cheese |
| 2 1/2 c. hot water | |

In a 12-inch skillet, cook and stir sausage and onion until onion is tender, approximately 5 minutes. Stir in potatoes, sauce mix, water and pepper. Heat to boiling, reduce heat; cover and simmer for 10 minutes, stirring occasionally. Stir in carrots. Cover and simmer until carrots and potatoes are tender, approximately 10 minutes. Stir in broccoli and cheese. Cover and cook until broccoli is heated through and cheese melts, approximately 5 to 10 minutes.

Spaghetti Pie

Wendy Sorem

- | | |
|-----------------------------|--------------------------------|
| 6 oz. spaghetti, cooked | 1 tsp. garlic powder |
| 1/3 c. Parmesan cheese | 1 T. sugar |
| 1 egg, beaten | 1/2 tsp. salt |
| 1 T. margarine | 1/2 tsp. pepper |
| 1 lb. ground beef | 1 tsp. oregano |
| 1/4 c. chopped onion | 1 c. small-curd cottage cheese |
| 1 (15 oz.) can tomato sauce | 1/2 c. Mozzarella cheese |

After cooking spaghetti and draining, add tablespoon margarine and stir. Add Parmesan cheese and egg. Pour into well-greased 10-inch pie plate and pat mixture up and around the sides with a spoon to form a crust. Put cottage cheese over spaghetti on the bottom of the dish. In a skillet, cook meat and onion. Drain off fat and add tomato sauce and seasonings. Simmer 10 minutes. Spoon meat mixture on top of cottage cheese. Bake at 350° for 30 minutes. Put cheese on top and return to oven until cheese melts. Yield: 4 to 6 servings.

Baked Spaghetti

Natalie Haverdink

CRUST:

8 oz. spaghetti, cooked
1/3 c. Parmesan cheese

2 T. butter
2 eggs, beaten

FILLING:

1 c. cottage cheese, drained

4 oz. Mozzarella cheese, shredded

SAUCE:

1 lb. ground beef
1/2 tsp. garlic salt
1/2 onion (sm.), cooked with beef

1 sm. can tomato paste (opt.)
1 jar spaghetti sauce
1 tsp. oregano

Crust: After the eggs are beaten, add to other 3 ingredients and mix thoroughly; spread this out in greased 9x13-inch pan.

Filling: Mix the cheeses together; reserve some Mozzarella cheese for the top for later. Spread this filling over the crust.

Sauce: Mix all sauce ingredients together after beef and onions are cooked together. Spread this meat sauce over the filling.

Bake for 25 minutes at 375°. Sprinkle reserved Mozzarella cheese on top. Bake for 5 more minutes.

Spaghetti and Meat Balls

Charles A. Long

1 lb. ground beef
1/4 c. bread crumbs
1 egg, slightly beaten
3 lg. cloves garlic, minced
1/2 tsp. salt

4 slices bacon
1 med. bay leaf
1 tsp. oregano, crushed
2 (10 3/4 oz.) cans tomato soup
1 c. water

Combine beef with bread crumbs, egg, 1 clove garlic and salt. Shape into 16 meat balls.

In a large pan, cook bacon until crisp; remove and crumble. Pour off all but 2 tablespoons drippings. Add meat balls; brown with 2 cloves garlic, bay leaf and oregano. Add soup and water. Simmer 30 minutes, stirring now and then. Add bacon. Serve with spaghetti prepared according to package directions. Yield: about 2 1/4 cups.

Italian Spaghetti Sauce

William Barron

SAUCE:

1 lb. hamburger
1 onion

1 tsp. garlic salt
1/2 tsp. salt

Add:

1 (15 oz.) can tomato sauce
6 oz. tomato paste
1/2 c. water
1/2 c. catsup
2 T. brown sugar
1 T. vinegar
1 T. Worcestershire sauce
1 tsp. parsley

1 tsp. oregano
1 tsp. Italian spices
1 bay leaf
1/2 tsp. salt
1/2 tsp. pepper
1/4 tsp. thyme
1/2 tsp. basil

Simmer for 2 hours, stirring occasionally. I often put the mixture in a crock-pot and allow it to simmer for 2 to 3 hours. Serve over spaghetti noodles.

Taco Casserole

Jenny Thomas

1 1/2 lb. hamburger
1 can tomato soup
12 oz. shredded sharp Cheddar
cheese

6 to 8 (10") soft flour taco (tortilla)
shells
Salt & pepper (opt.)

Brown ground beef. Add tomato soup and mix together. In a 9-inch, deep-dish pie pan, layer taco shell, 1/2 cup meat mixture and sprinkle each layer with shredded cheese. Layer 6 to 8 layers. Microwave on HIGH for 7 minutes. Cover with waxed paper before putting in microwave. Let stand 5 minutes. Cut and serve.

Can add peppers, onions or mushrooms, if desired.

Taco Casserole

Barbara Farrell

2 lb. ground beef, browned
& drained
2 cans El Paso enchilada sauce
1 pkg. French's taco seasoning

1 lg. pkg. Doritos, crumbled
Shredded Cheddar cheese
Shredded lettuce
Diced fresh tomatoes

Mix together ground beef, enchilada sauce and taco seasoning. Place half of this mixture into 9x13x2-inch pan. Sprinkle half of crumbled Doritos over meat mixture. Then place the other half of meat mixture over chips, and remainder of chips on top. Bake at 350° for 30 minutes. Serve with shredded cheese, shredded lettuce and freshly-diced tomatoes on top, as desired.

Taco Pie

William Barron

- | | |
|-----------------------|----------------------|
| 1 lb. hamburger | 1 can crescent rolls |
| 1 pkg. taco seasoning | 1 c. shredded cheese |
| 1/2 c. water | |

Brown hamburger and drain. Add taco seasoning and water; simmer 5 minutes. Press crescent rolls into ungreased pie tin. Spoon in meat mixture and cover with cheese. Bake at 375° for 20 minutes.

Tuna Italiano

Eleanor Bennett

- | | |
|------------------------------|--|
| 1/2 c. chopped onion | 2 c. cooked elbow macaroni |
| 1/4 tsp. oregano, crushed | 1/2 c. chopped, canned tomatoes |
| 2 T. butter or margarine | 1 (6 1/2 or 7 oz.) can tuna, drained
& flaked |
| 1 can cream of mushroom soup | |

In a saucepan, cook onion with oregano in butter until tender. Blend in soup; add remaining ingredients. Heat and stir now and then. Serve with grated Parmesan cheese. Yield: 3 servings.

Turkey Divan

Eleanor Bennett

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|---|--|
| 1 (10 oz.) pkg. frozen broccoli,
cut & drained | 1 can cream of celery, chicken or
mushroom soup |
| 4 lg. slices turkey | 1/3 c. milk |
| | 1/2 c. shredded Cheddar cheese |

Arrange broccoli in shallow (6x10x2-inch) baking dish. Top with turkey slices. Blend soup and milk; pour over turkey. Sprinkle with cheese. Bake in 450° oven until sauce is slightly browned, about 15 minutes. Yield: 4 servings.

Sloppy Joes

Barbara Farrell

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|-----------------------|-----------------------|
| 1 1/2 lb. ground beef | 1/2 tsp. chili powder |
| 1/4 c. chopped onion | 2 T. flour |
| 1/2 tsp. salt | 1/2 to 1 c. milk |
| 1/2 tsp. garlic salt | 1/2 c. catsup |

Brown ground beef in skillet. Add onion. Cook until beef is browned and onions are tender. Drain off excess fat. Sprinkle in seasonings and flour. Stir well. Gradually add milk. Cook over low heat, stirring constantly until thickened. Gradually add catsup. Heat to serving temperature. Serve on toasted buns. Yield: 4 to 6 servings.

Maidrites

Jill Moore

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|--|--------------------|
| 2 lb. hamburger, browned & drained | 2 T. mustard |
| 1 can tomato soup (do <u>not</u> dilute) | 1/2 c. brown sugar |

Simmer 30 minutes. Yield: 8 servings.

Maidrites for 60

Ben Wiedenhoef's grandma, Virginia Hagemann

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|----------------------------|-----------------------------|
| 10 lb. ground beef | 1/2 to 2/3 c. vinegar |
| 1/2 to 2/3 c. diced onions | 2/3 c. water |
| 2 1/2 c. catsup | 3 tsp. chili powder |
| 5 T. brown sugar | 1/2 c. Worcestershire sauce |

Brown the meat; add all the other ingredients and heat thoroughly. May add a little flour or bread crumbs to absorb extra liquid.

Can keep hot by using a roaster oven or large crock-pot.

Susan Vitali's Hamburgers

Katie Jackman

- | | |
|-------------------------|-----------------------------|
| 1 lb. ground beef | 1 tsp. ketchup |
| 1 egg | 2 tsp. prepared mustard |
| 1/2 c. bread crumbs | 1 tsp. Worcestershire sauce |
| Salt & pepper, to taste | |

Mix all together and form into patties. Bake 1/2 hour at 350°, or grill outdoors.

Notes & Recipes



Vegetables



Third Grade
1999

Notes & Recipes



Vegetables

Broccoli Casserole

Sharon Harmsen

- | | |
|------------------------------|-----------------------|
| 1 can cream of mushroom soup | 1 c. cubed ham |
| 1/4 c. Velveeta cheese | 1 c. cooked rice |
| 1/4 c. milk | 1 c. chopped broccoli |

Mix soup, cheese and milk. Heat until cheese melts. Stir in rice, broccoli and ham. Heat through and serve.

Easy Broccoli Casserole

Vivian Glendening

- | | |
|---------------------------|------------------------------|
| 1 lg. pkg. broccoli | 1 chopped onion |
| 1/4 c. margarine | 1 can cream of mushroom soup |
| 1/4 c. Cheez Whiz | 1/2 c. milk |
| 1 c. uncooked Minute Rice | |

Cook broccoli and drain. Brown the onion in margarine. Mix all the ingredients together. Bake 20 minutes in 350° oven.

Broccoli Oriental

Sharon Harmsen

- | | |
|--|----------------|
| 2 (10 oz.) pkg. frozen broccoli | 1 T. butter |
| 1 T. sugar | 1 T. soy sauce |
| 2 tsp. sesame seeds, toasted
(or toasted almonds) | |

Cook broccoli; drain and keep warm. Combine butter, sugar, soy sauce and 1 tablespoon water. Heat until butter melts. Pour over broccoli; top with seeds. Yield: 6 servings.

Broccoli-Corn Casserole

Brenda Schafbuch

- | | |
|-------------------------|------------------------------------|
| 2 c. dressing mix | 1 stick butter |
| 1 (10 oz.) bag broccoli | 2 c. Mozzarella or Farmer's cheese |
| 1 can creamed corn | |

Mix all together. Bake half-hour at 325°. Yield: 6 to 8 servings.

Red Cabbage with Apples

Diane Draper

- | | |
|--------------------------|----------------|
| 6 c. red cabbage | 1/4 c. sugar |
| 3 T. butter | 1/4 c. water |
| 1 apple, peeled & sliced | 6 whole cloves |
| 1 tsp. salt | 1/4 c. vinegar |

If preparing in oven, grease casserole, or can be made in a kettle on top of the stove. For casserole, put all ingredients in dish and bake at 350° for 30 minutes. On top of stove, steam all ingredients, except vinegar, stirring occasionally, then add vinegar. Cook until done.

Carrot Sauté

Sharon Harmsen

- | | |
|----------------------------------|-----------------------------|
| 1 sm. clove garlic, chopped fine | 1/2 tsp. sugar |
| 2 T. butter | 1 sm. pkg. baby carrots |
| 1 T. soy sauce | 1/2 onion (opt.) |
| 1 1/2 tsp. water | 1/2 c. sliced celery (opt.) |

In a large skillet, sauté garlic in butter. Stir in soy sauce, water and sugar. Bring to a boil. Add carrots, onions and celery; sauté until tender-crisp.

Corn and Broccoli Casserole

Kelly Johnson

- | | |
|----------------------------|---|
| 1 sm. pkg. frozen broccoli | Salt & pepper, to taste |
| 1 can creamed corn | 1/2 stick butter |
| 4 T. melted butter | 1 c. Pepperidge Farm cornbread stuffing |
| 1 egg, beaten | |

Mix together broccoli, corn and 4 tablespoons melted butter, and mix in beaten egg. Add salt and pepper. Mix cornbread stuffing into 1/2 stick melted butter. Spread butter-stuffing mix on top. Bake 1/2 to 1 hour in square casserole at 350°.

A holiday favorite for our family! Can also double recipe and bake in 9x13-inch pan.

Corn Casserole

Cathy Soroka

- | | |
|-------------------------|----------------------------|
| 1 can cream-style corn | 1 stick butter |
| 1 can whole kernel corn | 1 c. cubed Velveeta cheese |
| 1 c. elbow macaroni | |

Mix all ingredients in casserole dish. Bake, uncovered, for 45 minutes at 350°. Easy and delicious!

Scalloped Corn Bread

Jennifer Sheeler

- | | |
|---------------------------|---------------------------|
| 1 can Mexicorn, drained | 1 egg |
| 1 can whole corn, drained | 1 (8 oz.) ctn. sour cream |
| 1 stick butter, softened | 1/4 c. milk |
| 1 box Jiffy cornbread mix | |

Spray 9x13-inch pan. Mix all ingredients together. Pour into pan. Bake at 350° for 1 hour.

Unusual Corn Casserole

Mary Lindell

- | | |
|----------------------------------|------------------------------|
| 1 can cream-style corn | 1 c. sour cream |
| 1 can whole kernel corn, drained | 1/2 c. oleo, melted |
| 1 egg | 1 pkg. Jiffy corn muffin mix |

Mix all ingredients together and put in greased (1 1/2- to 2-quart) casserole; bake 45 minutes in 350° oven. Bake, uncovered. Let sit about 10 minutes before serving. Takes about 1 1/2 hours on high in rectangular slow-cooker.

Dilled Corn and Peas

Anne Long

- | | |
|--|---|
| 2 1/2 c. fresh or frozen sugar snap peas | 1 T. butter or margarine |
| 2 c. fresh or frozen corn | 1 tsp. minced fresh dill, or 1/4 tsp. dill weed |
| 1 sm. sweet red pepper, julienned | 1/8 tsp. salt |
| 1/4 c. water | 1/8 tsp. pepper |

Place peas, corn, red pepper and water in a saucepan; cover and cook over high heat for 2 to 4 minutes, or until vegetables are crisp-tender. Drain. Add butter, dill, salt if desired, and pepper. Toss to coat. Yield: 8 servings.

Egg Noodles with Sour Cream and Chives

Julie Martin

Combine and cook gently for 5 minutes:

- | | |
|---------------------------|------------------------|
| 1 stick butter, melted | 1 T. dried chives |
| 1 (8 oz.) ctn. sour cream | 1 T. dried parsley |
| 1/4 c. minced onion | 1 clove garlic, minced |

Toss butter mixture with 1 pound cooked egg noodles. Serve immediately.

Sweet Potatoes and Cashews

Maribeth Hagley

- | | |
|---|--|
| 6 med. sweet potatoes, cooked
& sliced (or 2 cans) | 1 (8 3/4 oz.) can peaches, sliced
& drained |
| 1/2 c. brown sugar | 3 T. butter |
| 1/3 c. cashews | Salt & ginger |

Bake at 350° for 30 minutes, covered; 10 minutes uncovered.

Sweet Potato Soufflé

Laura Gardner

- | | |
|-----------------------------------|----------------------------------|
| 3 c. sweet potatoes, about 6 med. | 1 tsp. vanilla |
| 1 c. sugar | 1/2 c. milk |
| 1/3 c. butter | 1/2 c. coconut or raisins (opt.) |

TOPPING:

- | | |
|---------------------|------------------------|
| 1 c. chopped pecans | 1 c. light brown sugar |
| 1/3 c. flour | 1/3 stick butter |

Boil potatoes; drain and mash. Add 1/4 teaspoon salt. Combine with remaining ingredients. Spoon into greased baking dish.

Topping: Combine all ingredients until crumbly. Sprinkle over top of potatoes in casserole. Bake at 350° for 30 minutes.

Cheesy Potatoes

Michelle McCarville

- | | |
|---|-----------------------------|
| 2 lb. frozen hash browns,
any cut or style will work | 1 tsp. salt |
| 1/2 chopped onion | 1/4 tsp. pepper |
| 2 pkg. (4 c.) sharp Cheddar cheese,
grated | 1 can cream of chicken soup |
| | 1 (8 oz.) ctn. sour cream |
| | 1 stick margarine, melted |

Mix all of the above ingredients together in a 9x13-inch pan.

TOPPING:

- | | |
|-----------------------|-------------------------|
| 2 to 3 c. corn flakes | 1/4 c. melted margarine |
|-----------------------|-------------------------|

Sprinkle corn flakes over mixture. Do not crush them. Leave them whole. Pour melted margarine over corn flakes. Bake at 350° for 1 hour.

Crusted Potatoes

Anne Long

- | | |
|----------------------------------|-----------------------------|
| 2 lb. frozen hash browns, thawed | 1 pt. sour cream |
| 1 tsp. salt | 1/2 c. margarine, melted |
| 1/2 tsp. pepper | 1 can cream of chicken soup |
| 2 T. dried onion | 2 c. grated Cheddar cheese |

TOPPING:

- | | |
|--------------------------|--------------------------|
| 1/4 c. margarine, melted | 2 c. crushed corn flakes |
|--------------------------|--------------------------|

Preheat oven to 350°. Mix all ingredients except the topping. Spread into a greased 9x13-inch casserole. Combine 1/4 cup margarine, melted, with the crushed corn flakes. Sprinkle over potatoes. Bake for 45 to 60 minutes. Yield: 8 to 10 servings.

Creamy Mashed Potatoes

Anne Long

- | | |
|--|-----------------------------|
| 5 lb. potatoes, peeled & cubed | 2 T. butter or margarine |
| 3 garlic cloves, peeled | 1 to 1 1/2 tsp. salt |
| 1 (3 oz.) pkg. cream cheese,
softened | 1/4 tsp. pepper |
| 1/2 c. milk | 1/4 c. chopped green onions |
| | 1/8 tsp. paprika |

Place potatoes and garlic in saucepan; cover with water. Bring to a boil. Reduce heat; cover and cook for 20 to 25 minutes, or until potatoes are very tender; drain well. Place potatoes and garlic in a mixing bowl. Add cream cheese, milk, butter, salt and pepper; beat until smooth. Transfer to a serving bowl; sprinkle with onions and paprika, if desired. Yield: 6 to 8 servings.

Mama's Make-Ahead Potatoes

Brenda Schafbuch

- | | |
|----------------------------------|----------------------|
| 12 lg. potatoes, peeled & boiled | 1 tsp. onion powder |
| 8 oz. cream cheese | 1/4 c. melted butter |
| 8 oz. sour cream | Paprika |

Combine cooked potatoes, cream cheese, sour cream and onion powder; whip until fluffy. Add a bit of milk if necessary. Spread in buttered 9x13-inch pan and refrigerate until needed. When ready to use, drizzle melted butter over top and sprinkle with paprika. Bake 1 hour in 350° oven.

Party Potatoes

Evelyn Bentley

8 to 10 med., peeled potatoes
8 oz. cream cheese
1 c. sour cream

Salt & pepper, to taste
2 T. chives, chopped
1 tsp. garlic salt

Boil potatoes; drain and mash well. Add remaining ingredients. Beat well, until well blended. Put into a 2-quart greased casserole. Bake at 300° for 30 minutes, covered.

This can be refrigerated for a week, and it will still be very good.

Our grandchildren always request "Party Potatoes" at our family gatherings.

Early June Peas and Bacon

Anne Long

1 lb. frozen early June peas
3 slices bacon, cut up
1/4 c. chopped onion

1 tsp. flour
1/4 c. cider vinegar
2 T. sugar

Cook peas as directed on package; drain. Place in serving bowl. Cook bacon and onion in a medium skillet until bacon is crisp. Remove bacon and onion from skillet; set aside. Stir flour into bacon drippings. Add vinegar and sugar; cook until bubbly and thickened, stirring constantly. Pour sauce over peas; top with bacon and onion. Yield: 5 servings.

Vegetable Casserole

Peggy Smith

1 pkg. frozen lima beans
1 pkg. frozen Brussel sprouts
1 pkg. frozen, chopped broccoli
1 pkg. frozen peas
1 pkg. frozen green beans

2 cans cream of celery soup,
undiluted
1/2 c. Velveeta cheese
1 slice bread crumbs, buttered

Put all 5 packages frozen vegetables on stove in a large pan and cook 5 minutes (until all separated). Drain and place vegetables in a 9x13-inch pan. Put cheese on top and sprinkle with bread crumbs. Bake at 350° for 25 to 30 minutes.

Vegetable Casserole

Peggy Smith

- | | |
|-------------------------------|--|
| 2 (1 lb.) cans green beans | 2 (4 oz.) cans mushroom stems & pieces |
| 2 (1 lb.) cans wax beans | 2 jars Old English cheese |
| 2 (1 lb.) cans sliced carrots | 2 cans cream of mushroom soup |
| 1 (1 lb.) can water chestnuts | 1 can French-fried onions |

Drain vegetables and layer in a 9x13-inch pan. Combine cheese and soup; pour over vegetables. Towards end of baking time, top with French-fried onions. Bake at 350° for 60 minutes, uncovered.

Vegetable Medley

Peggy Smith

- | | |
|--|--|
| 2 (10 oz.) pkg. frozen, chopped broccoli | 1 T. minced onion |
| 1 (16 oz.) can sliced carrots, drained | 2 cans cream of mushroom soup |
| 1 (16 oz.) can lima beans, drained | 1 c. shredded sharp-process American cheese |
| 1 tsp. prepared mustard | 1 (8 oz.) can water chestnuts |
| 1 tsp. salt | 1 (4 oz.) can mushroom stems & pieces (opt.) |
| Dash of pepper | Toasted, slivered almonds |

Cook broccoli until tender; drain well and mix all ingredients, except almonds. Put into a buttered 9x13-inch pan. Bake at 350° for 35 to 40 minutes. Can be refrigerated before baking (allow 10 minutes additional baking time). Yield: 16 servings.

This recipe could be altered or reduced in half quite easily. Fresh or frozen vegetables could be used in place of canned (precook and drain well).

Veggies and Rice

Cathy Soroka

- | | |
|----------------------------------|-----------------------------------|
| 1 (5 oz.) pkg. brown & wild rice | 1/2 c. sliced celery |
| 2 1/2 c. chicken broth | 1/2 c. chopped green pepper |
| 2 T. butter | 1/2 c. sliced or shredded carrots |
| 1/2 c. cashews | 1 (8 oz.) can water chestnuts |

Prepare rice according to package directions, substituting chicken broth for water and omitting butter. Sauté cashews in 1 tablespoon butter for 2 minutes. Sauté celery, peppers and carrots in 1 tablespoon butter for 5 minutes. Combine all ingredients. Cover loosely and bake for 30 minutes at 350°.

Green Rice

Libby Randall

- | | |
|--|------------------------------|
| 1 (7 oz.) pkg. Minute Rice (2 1/4 c.) | 3 T. butter |
| 1 (10 oz.) pkg. frozen, chopped broccoli | 1 can cream of mushroom soup |
| 1 c. chopped celery | 1 can cream of chicken soup |
| 1 c. chopped onion | 1 (8 oz.) jar Cheez Whiz |

Cook rice and broccoli as directed on packages. Sauté celery and onion in butter in a large skillet. Stir in soups and cheese; fold in rice and broccoli, blending thoroughly. Turn into a 9x13-inch glass baking dish. Bake, uncovered, at 350° for 35 minutes. Yield: 8 to 10 servings.

For years I've used this recipe to smuggle vegetables into my kids. It's a good choice to serve with poultry or pork, and is a great crowd-pleaser at potlucks.

Desserts



Mrs. Baedke

First/Second Grade
2000

Notes & Recipes



Desserts

Grandma's Chocolate Sauce

Dannelle Vannorsdel

2 T. melted butter
3 T. cocoa
1 c. sugar

1/2 c. white syrup
1/3 c. water

Add ingredients one at a time, stirring continuously until begins to boil. Serve over ice cream.

Apple Dessert with Butterscotch Sauce

Brenda Schafbuch

1 c. sugar
1/4 c. butter
1 egg
2 c. diced apples
1 c. flour

1 tsp. baking powder
1 tsp. cinnamon
1/4 tsp. salt
1/2 c. chopped pecans

SAUCE:

1/4 c. butter
1/2 c. brown sugar

1/2 c. white sugar
1/2 c. sour cream

Mix all ingredients in order given. Spread in buttered 8x8-inch pan. Bake in 350° oven for 45 minutes. Bring sauce ingredients to a boil. Serve warm over apple dessert.

Applesauce Crunch

Mary Judge

1 c. flour
3/4 c. oatmeal
1 c. brown sugar

1 tsp. cinnamon
1/2 c. butter or oleo
1 qt. applesauce

Melt butter or oleo; add to dry ingredients which have been mixed together; mix well. Spread half of it on bottom of 9x9-inch baking pan and pour 1 quart applesauce over crumb mixture. Then sprinkle with remaining crumb mixture. Bake in a 350° oven for 35 to 40 minutes.

Butterfinger Dessert

Bailey Schafbuch

- | | |
|---------------------------|--|
| 12 single graham crackers | 2 (4 oz.) pkg. vanilla instant pudding |
| 12 single soda crackers | 2 c. cold milk |
| 1/2 c. oleo | 8 oz. Cool Whip |
| 1 qt. vanilla ice cream | 1 Butterfinger candy bar |

Crush crackers and mix with melted oleo. Put 3/4 of mixture in bottom of 9x13-inch pan. Mix pudding, milk and vanilla ice cream; pour over crumbs. Chill until set. Spread Cool Whip on top and sprinkle with remaining cracker/oleo mixture and crushed-up candy bar.

Caramel Rice Krispie Bars

Julie Glessner

Melt together:

- | | |
|-------------------|---------------------------------|
| 1 stick margarine | 1 (1 lb.) bag mini marshmallows |
|-------------------|---------------------------------|

Add:

- 10 c. Rice Krispies

Divide in half and spread onto 2 greased cookie sheets and press firmly.

Mix:

- | | |
|--------------------------------|-------------------------|
| 1 can sweetened condensed milk | 1 (10 oz.) bag caramels |
|--------------------------------|-------------------------|

Melt over low heat, stirring. Set aside to cool a little. On one cookie sheet, sprinkle a scant layer of mini marshmallows (no need to completely cover). Pour caramel mixture over this, and then put the second pan of Krispies on top of the first pan. Press down firmly. Therefore, there will be a layer of Krispies, a caramel layer, and then another Krispie layer on top.

Caramelized Corn Puffs

Linda Eaches

- | | |
|--------------------------------|----------------------|
| 2 (5 oz.) bags puffed corn | 1/2 tsp. baking soda |
| 2 c. brown sugar | 1 tsp. vanilla |
| 3/4 lb. butter (not margarine) | 1 can nuts (opt.) |
| 1/2 c. light corn syrup | |

Combine brown sugar, butter and corn syrup; boil 5 minutes. Remove from heat and add baking soda and vanilla. Pour over corn puffs and nuts. Bake at 250° for 40 minutes. Stir every 10 minutes. Spread out on waxed paper; cool. Store in an airtight container.

Chocolate Bread Pudding with Raspberry Cherry Sauce

Grandma Carol Gardner

- | | |
|---------------------------------|------------------------------------|
| 1 c. chocolate chips | 4 c. bread cubes |
| 1 c. whipping cream | 2 T. sugar |
| 2/3 c. brown sugar, divided | 4 tsp. cornstarch |
| 5 egg yolks (save whites) | 1 can dark, sweet, pitted cherries |
| 1/2 c. margarine, cut in pieces | 1 bag frozen raspberries, thawed |
| 1 tsp. vanilla | |

Combine chocolate chips and whipping cream in saucepan. Heat over low heat until chocolate chips are melted. Then add 1/3 cup of the brown sugar, and the 5 egg yolks, one at a time. Stir well and cook until thickened. Add margarine and vanilla; stir until smooth and remove from heat. Stir bread cubes into cooked mixture. Beat 5 egg whites into soft peaks. Add remaining 1/3 cup brown sugar and beat into stiff peaks. Fold into chocolate mixture. Put into greased 2-quart casserole dish. Set dish into pan of water. Bake for 35 to 40 minutes in preheated 350° oven. Yield: 20 servings.

For sauce, drain liquid from cherries and raspberries. Add sugar and cornstarch to reserved liquid in saucepan. Stirring constantly over low heat, cook until thickened. Add fruit to sauce. Serve sauce over warm pudding. Store in refrigerator.

Chocolate Caramel Cake

Trudy Mann

- | | |
|---|--|
| 1 box German chocolate cake mix | 1 can Eagle Brand sweetened condensed milk |
| 1 jar Mrs. Richardson's caramel ice cream topping | 1 ctn. Cool Whip, thawed |
| | 1 Skor bar, crushed |

Bake German chocolate cake mix per box directions. While cake is still warm, poke holes into cake using the handle of a wooden spoon. Spread can of sweetened condensed milk over cake, then spread Mrs. Richardson's caramel topping over top of cake. (**Hint:** Warm caramel in microwave to allow for easier spreading.) Let cake cool completely. Spread Cool Whip topping over cake and sprinkle with crushed Skor bar. Refrigerate and serve.

Frosty Chocolate Float

Candice Long

- | | |
|----------------------------------|---------------------------------|
| 2 c. cold milk | 3/4 c. chocolate-flavored syrup |
| 1 c. vanilla ice cream, softened | 3 scoops vanilla ice cream |

Measure milk, 1 cup ice cream and the syrup into the blender container. Cover. Blend on medium speed about 15 seconds or until smooth. Pour into 3 tall glasses. Top each with scoop of vanilla ice cream. Serve immediately.

Grandma's French Silk Chocolate Pie

Melodi S. Jack

CRUST:

1 1/2 c. flour

3/4 to 1 stick butter, melted

1/2 c. pecans

PIE:

1 c. butter or margarine

1 1/2 c. sugar

4 oz. (4 sq.) unsweetened chocolate,
melted & cooled

1 tsp. pure vanilla extract

4 eggs

Combine ingredients for crust in small bowl; mix until crumbly. Pat into 9x13-inch pan or pie plate and bake at 325° for about 15 minutes.

Pie: Beat butter and sugar until well blended. Blend in chocolate and vanilla. At medium speed, beat in eggs, one at a time, for 5 minutes each. Turn mixture into pie shell and chill several hours. Garnish with whipped cream before serving. Refrigerate leftovers.

Chocolate Pie

Dannelle Vannorsdel

1 baked pie shell

2 1/2 c. milk

1 (6 oz.-serving) pkg. instant
chocolate pudding

1 c. thawed Cool Whip

Add milk to bowl. Sprinkle pudding over milk. Beat at low speed for 2 minutes. Pour all but 1 cup into pie shell. Mix remaining pudding with Cool Whip, gently. Spread mixture over pudding in pie shell. Chill for 2 hours before serving.

Cream Puff Dessert

Carol Baedke

CRUST:

1 c. water

1/2 c. margarine

6 eggs, room temp.

TOPPING:

8 oz. cream cheese

4 c. milk

Dash of salt

1 c. flour

2 sm. pkg. instant vanilla pudding

Bring water and margarine to a boil. Add flour and salt all at once, and stir rapidly until it falls away from side of pan. Remove from heat. Beat in eggs, one at a time. Spread in greased 11x15-inch jellyroll pan. Bake for 30 minutes at 400°. Remove from oven and let cool. Beat cream cheese until smooth. Mix all topping ingredients together; pour over crust. Refrigerate until firm. Spread Cool Whip on top. Drizzle chocolate syrup over Cool Whip.

Eggnog Impossible Pie

Ben Wiedenhoef's grandma, Virginia Hagemann

1 lg. pkg. cream cheese
2 eggs
1 c. sugar
1/2 c. flour

2 c. eggnog
Nutmeg, to taste (could sprinkle on top)

Pour all the ingredients in a blender and run for 3 minutes. Pour into a greased 9-inch glass pie plate. Bake at 350° for 45 to 50 minutes. Inserted knife should come out clean if done. Serve warm or cold, and could use a dab of whipped topping on top.

Fruit Soup

Barbara Farrell

2 1/2 c. pineapple juice
3 T. Minute Tapioca
1/2 c. raisins
1 diced apple

1 c. sliced peaches
1 (10 oz.) pkg. frozen strawberries
1 or 2 sliced bananas

Cook the pineapple juice and tapioca until thick. Then add raisins, apples, peaches, strawberries and bananas. Serve hot, or chill and top with whipped topping.

Goody-Goody Gumdrops

Whitney Schafbuch

3 env. unflavored gelatin
1 1/4 c. water, divided
1 1/2 c. sugar

1/4 to 1/2 tsp. peppermint extract
Green & red food coloring
Additional sugar

In a small bowl, sprinkle gelatin over 1/2 cup water; let stand for 5 minutes. In a saucepan, bring sugar and remaining water to a boil over medium heat, stirring constantly. Add the gelatin, reduce heat. Simmer and stir for 5 minutes. Remove from the heat and stir in the extract. Divide mixture into 2 bowls; add 4 drops green food coloring to one bowl and 4 drops red food coloring to one bowl. Pour into 2 greased 4x8-inch loaf pans. Chill 3 hours or until firm. Loosen edges from pan with a knife; turn onto a sugared board. Cut 1/2-inch cubes; roll in sugar. Let stand at room temperature, uncovered, for 3 to 4 hours, turning every hour so all sides dry. Cover and chill. Yield: 1 pound.

Graham Cracker Fluff

Patricia Hontz

- | | |
|----------------------|----------------------------|
| 2 egg yolks | 2 egg whites |
| 1/2 c. sugar | 1 c. whipped cream |
| 2/3 c. milk | 1 tsp. vanilla |
| 1 pkg. plain gelatin | 1/4 c. soft butter or oleo |
| 1/2 c. cold water | 1/4 c. brown sugar |
| 24 graham crackers | |

Beat egg yolks; add sugar and milk. Cook until slightly thickened. Soak gelatin in cold water. Add to hot mixture and stir well. Chill until slightly thickened. Add stiffly beaten egg whites, vanilla and prepared whipped cream. Combine butter, brown sugar and cracker crumbs. Put crumbs on bottom, and then some pudding, and continue this for several layers. Chill until firm.

Graham Cracker Pudding

Barbara Farrell

- | | |
|-------------------------------|---------------------|
| 1 recipe graham cracker crust | 2 egg whites |
| 1 box vanilla pudding | Pinch of salt |
| 2 c. milk | 1 tsp. vanilla |
| 1/3 c. sugar | 1 c. cream, whipped |
| 1 env. unflavored gelatin | |

Line 9x13x2-inch pan with graham cracker crust. Save a little of the graham cracker mixture to sprinkle over the top. Cook pudding, milk and sugar. Add the gelatin which has been softened in 2 tablespoons cold water. Fold pudding slowly into stiffly-beaten egg whites. Add salt and vanilla. Cool, then add the whipped cream. Pour into graham cracker lined pan. Sprinkle rest of graham cracker mixture on top. Chill in refrigerator.

Ice Cream Sandwich Dessert

Trudy Mann

- | | |
|--|---|
| 22 ice cream sandwiches (approx.;
all pans differ a little bit) | 1 (11 3/4 oz.) jar hot fudge ice cream
topping |
| 1 (12 oz.) ctn. frozen whipped
topping, thawed | 1 can salted peanuts |

Place 11 ice cream sandwiches on bottom of 9x13x2-inch pan. (You will need to cut a few sandwiches to make them fit; save the cut sandwiches for the top layer.) Next, spread 1/2 carton of whipped topping over sandwiches. Spread the entire jar of hot fudge over the whipped topping. (**Hint:** warm hot fudge a little to allow for easy spreading.) Sprinkle 1/2 can peanuts over hot fudge. Repeat layers with remaining ice cream sandwiches, whipped topping, and peanuts (pan will be full). Cover and freeze for up to 2 months. Remove from the freezer minutes before serving. Cut into squares. Yield: 12 to 15 servings.

Jello-sicles

Libby Randall

1 (3 oz.) pkg. Jello, any flavor
1/2 c. sugar
1 c. boiling water

2 c. cold water (or use apple juice &
omit sugar)

Dissolve Jello and sugar in boiling water. Add cold water (or apple juice) and freeze in Tupperware popsicle molds. Yield: 12.

These are cheap, easy, and a healthier alternative to commercial popsicles.

Layered Chocolate Delight

(AKA Death by Chocolate)

Danni Lindell

3 pkg. chocolate mousse
15 oz. skim milk
1 lg. ctn. Cool Whip

1 box brownie mix (not cake-like)
6 Heath bars

Prepare brownies according to directions. Cool and crumble. Prepare mousse according to package instructions. Add 3/4 Cool Whip. Crush Heath bars. Layer: brownies, mousse, Heath bar, brownies, mousse, Heath bar, until gone. Cover with remaining Cool Whip.

Mexican Fudge

Maribeth Hagley

3 (8 oz.) pkg. shredded cheese - you
decide (Cheddar, sharp,
Mozzarella, Monterey Jack)

Pat 1/2 of above into a 9x13-inch pan.

Beat:

3 eggs

16 oz. salsa

Spread egg and salsa mixture over cheese. Add remainder of the cheese on top. Cover with foil. Bake at 325° for 45 minutes. Cook, uncovered, for 10 minutes. Cut into squares and serve with chips.

Mexican Fried Ice Cream

Patty Markey

3 c. corn flakes
3/4 c. melted butter
1 1/2 c. brown sugar

1/2 gal. vanilla ice cream
Cool Whip
Cinnamon & sugar mix

Mix together corn flakes, butter and brown sugar for topping. Place 1/2 of topping on bottom of 9x13-inch pan. Slice ice cream and place over topping in pan. Sprinkle remaining 1/2 topping on top. Freeze. When ready to serve, add Cool Whip to each serving and lightly sprinkle with cinnamon and sugar.

Congratulations ACS on 10 years!

Baked Pineapple Dessert

Christine Long

2 eggs, slightly beaten
1/2 stick butter or margarine
1/2 c. sugar

1 lg. can crushed pineapple
4 slices bread, cubed

Melt butter and add to slightly-beaten eggs. Add sugar and stir. Add pineapple and cubed bread. Place in 350° oven for approximately 1 hour, or until brown.

Note: I sometimes add a small amount of cinnamon for added flavor.

Pumpkin Cheesecake

Anne Long

2 (8 oz.) pkg. cream cheese
1/2 c. sugar
1 tsp. vanilla
2 eggs
3/4 c. canned pumpkin
1 tsp. cinnamon

1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. ginger
Dash of allspice
1 (9") graham cracker crust

Preheat oven to 350°. Cream together sugar and cream cheese until smooth. Add vanilla and eggs; blend. Add remaining ingredients, blending until smooth. Pour into graham cracker crust. Bake at 350° for 40 minutes. Chill overnight.

Puppy Chow

Candice Long

8 c. Crispix cereal
1/2 c. peanut butter

1 c. chocolate chips
2 c. powdered sugar

Pour 8 cups cereal in a large bowl. Melt peanut butter and chocolate chips in a pan. Pour over the cereal. Stir until cereal is thoroughly coated. Pour 2 cups of powdered sugar into large Ziploc bag. Pour the cereal into the bag and shake until well coated. Then pour cereal into a large Tupperware and let it cool for 10 minutes.

Rainbow Ice Cream Dessert

Vivian Glendening

- | | |
|--|--|
| 1 (3 oz.) pkg. strawberry Jello | 1 (10") angel food cake |
| 1 (3 oz.) pkg. lime Jello | 1 1/2 c. frozen blueberries |
| 1 (3 oz.) pkg. orange Jello | 1/2 gal. vanilla ice cream, softened |
| 1 (10 oz.) pkg. frozen strawberries,
partially thawed | 1 (10 oz.) pkg. mandarin oranges,
drained |

Cut or tear cake into small pieces; divide into thirds. Place each third in a medium-sized bowl. Sprinkle dry strawberry Jello over one third, lime Jello over another third, and orange Jello over the last third of the cake. Toss each lightly with a fork, until the cake is well coated with the dry Jello. Put the strawberry cake pieces in the bottom of a 10-inch, loose-bottom angel food cake pan. Spoon the strawberries over the cake pieces. Spread 1/3 of the ice cream over the strawberries. Repeat layers with lime cake pieces, blueberries, ice cream, and the orange cake pieces, mandarin oranges, and ice cream. Press lightly. Freeze until firm. Take out of pan and place on a chilled dessert plate. Cut with an electric knife.

Makes a good diabetic dessert. Use sugar-free Jello, sugar-free strawberries, blueberries and mandarin oranges in light syrup.

Raisin Pudding

Phyllis Soroka/Grandma Baker

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|--------------------|----------------------|
| 1 c. brown sugar | 1 c. flour |
| 2 c. water | 2 tsp. baking powder |
| 2 T. butter | 1/2 c. water |
| 1/2 c. white sugar | 1/2 c. raisins |

Boil brown sugar, water and butter; set aside. Make batter. Pour batter into boiled sugar syrup, do not stir. Bake in oven for 25 minutes at 400°.

Rhubarb Cobbler

Lucille Farrell

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|----------------------|-----------------------------|
| 2 c. sugar | 3/4 c. milk |
| 1 c. flour | Dash of salt |
| 2 tsp. baking powder | 3 c. finely-chopped rhubarb |
| 2 T. shortening | 1 c. hot water |

Mix together 1 cup sugar, flour, baking powder, shortening, milk and salt. Pour into 9x9-inch pan. Then sprinkle the rhubarb over the cake mixture. Mix together hot water and 1 cup sugar, and pour over the top. Bake at 400° for 35 minutes.

Rhubarb Crisp

Anne Hrbek

TOPPING:

1 c. flour
1/2 c. rolled oats

1 c. brown sugar
1/2 c. butter, softened

RHUBARB FILLING:

4 c. rhubarb, cut up
1 c. sugar

1/2 c. water
1/4 c. flour
1/2 tsp. cinnamon

Mix filling ingredients together and put into a square 8x8-inch baking dish. Mix topping together with a fork until crumbly. Sprinkle over filling. Bake at 350° for 40 minutes.

Scotch Shortbread

Reg Bennett

2 c. all-purpose flour
1/4 c. sugar, rounded

1/4 lb. butter, softened but not melted

Cream butter and sugar; gradually knead flour into it. All the flour may not work in. Line an 8- or 9-inch square pan with waxed paper on floured board. Roll shortbread out to a size to fit the pan. Prick shortbread with a fork to allow air through, and crimp the edges. Place in pan. Bake in slow oven (275° to 300°), until edges of shortbread become slightly brown. Cool slightly, and cut 1 1/2 x 1 1/2-inch squares. Yield: about 25 pieces.

Strawberry-Cheese Delight

Anne Long

1 1/3 c. graham cracker crumbs
1/4 c. sugar
1/3 c. melted butter or margarine
1 (8 oz.) pkg. cream cheese,
softened
1/4 c. sugar
1/4 c. milk

1 (8 oz.) pkg. frozen whipped topping,
thawed
1 pt. fresh strawberries, hulled &
halved
1 (3 oz.) pkg. strawberry gelatin
3/4 c. boiling water
1/2 c. cold water
Ice cubes

Mix well: crumbs, 1/4 cup sugar and butter. Press firmly into bottom of 9x13-inch pan. Either bake at 375° for 8 minutes or chill 20 minutes. Beat cream cheese and 1/4 cup sugar in bowl. Gradually beat in milk. Fold in whipped topping and spread evenly over crumb crust. Arrange berries in an even layer on cheese mixture. Refrigerate until well cooled. Dissolve gelatin in boiling water. Combine water and ice cubes to make 1 1/4 cups, then add it to the gelatin, stirring until cooled and slightly thickened. Remove any unmelted ice. Gently spoon over berries. Chill until firm. Cut into squares. Yield: 12 servings.

Strawberry Marzipan Bars

Carolyn H. Downing

CRUMB MIX:

1 1/4 c. flour

1/3 c. brown sugar

1 stick margarine

FILLING:

3/4 c. flour

1/2 c. brown sugar

4 T. oleo, soft

1/8 tsp. salt

1/2 tsp. almond extract

3/4 c. strawberry jam

GLAZE:

1/2 to 3/4 c. confectioners' sugar

1 T. milk

1 tsp. almond extract

Heat oven to 350°. Grease and flour 9-inch square baking pan. In mixer or food processor, combine all crumb mix ingredients. Beat at low speed until crumbly. Press into pan. Bake at 350° for 15 to 20 minutes, until lightly browned. In same bowl, combine all filling ingredients, except preserves. Beat until well mixed (1 to 2 minutes). Spread preserves to within 1/2-inch from edge of hot crust. Sprinkle filling ingredients over preserves. Return to oven. Bake for 20 to 25 minutes, until edges are light brown. Yield: 3 dozen.

Glaze: In a small bowl, combine glaze ingredients; stir until smooth. Cool bars completely. Drizzle glaze over cooled bars. Cut in bars.

Note: Can be mixed by hand.

Strawberry Pretzel Dessert

Janelle and Janessa Moore

2 c. crushed pretzels

3 T. sugar

1 1/2 sticks melted butter

Mix and pat in 9x13-inch pan. Bake at 350° for 10 minutes. Cool completely.

Next, mix together:

1 (8 oz.) pkg. cream cheese

1 (8 oz.) ctn. Cool Whip

1 c. sugar

Spread on cooled crust and refrigerate.

Next, mix:

1 (6 oz.) pkg. strawberry Jello

1 (16 oz.) pkg. frozen strawberries

3 c. boiling water

Cool until syrupy. Pour over cream cheese mixture and refrigerate until set.

Strawberry Yogurt Pie

Candice Long

16 oz. strawberry yogurt
8 oz. whipped topping, thawed

1 graham cracker crust

Stir yogurt gently into whipped topping, in a large bowl, until well blended. Spoon into crust. Freeze 4 hours, or overnight, until firm. Let stand at room temperature 15 minutes, or until pie can be cut easily.

Sugar Nuts

Lucille Farrell

2/3 c. sugar
1/3 c. water

1 tsp. maple flavoring
12 oz. raw peanuts

Bring to a boil: sugar, water and maple flavoring. Add raw peanuts. Bring to a boil again and cook until all liquid is consumed. Stir most of the time. Turn out on a jellyroll pan and sprinkle with salt. Put in oven (325°) for 30 minutes. Stir after 15 minutes in the oven.

Vanilla Dessert

Vivian Glendening

1 sm. individual pkg. Cinnamon
Crisps (graham crackers),
crushed

1 stick margarine
1/2 c. sugar

Mix and press in bottom of a 9x13-inch pan.

Blend:

3 pkg. French vanilla instant
pudding

1 1/2 c. milk

Add:

1/2 gal. Butter Crunch ice cream

Beat with mixer until smooth, but not thawed. Put ice cream on top of cracker crust. Put in refrigerator for 2 hours. Spread Cool Whip on top. Crush 2 to 3 Heath bars; sprinkle on top.

Cookies & Cakes



Melodi Jack, Carol Baedke, Peggy Smith,
Linda Eaches, Maribeth Hagley, Susan Lee

Staff
2000-2001

Cookies & Cakes

Cookies

A-is-for-Apple Cookies

In Memory of Aileen Barron

1/2 c. butter, room temp.	1 tsp. cinnamon
1 1/3 c. brown sugar, packed	1/2 tsp. nutmeg
1 egg	1/2 tsp. salt
1/4 c. milk	1 c. walnuts, chopped
2 1/4 c. all-purpose flour	1 c. raisins
1 tsp. baking soda	1 c. apple, chopped

Cream butter and sugar well; add egg and milk; mix well. Mix dry ingredients, then add gradually to creamed mixture, just until blended. Fold nuts, raisins and apples into batter, then drop by rounded spoonful onto sprayed or greased cookie sheet. Bake at 375° for 10 minutes, until set. Cool on rack and enjoy! Yield: approximately 3 1/2 dozen.

Apple Pastry Cookies

Melodi S. Jack

CRUST:

2 1/2 c. flour	1 c. shortening
1 1/2 T. sugar	2/3 c. milk
1 tsp. salt	1 egg

FILLING:

8 to 10 apples	1 1/2 c. sugar
	Cinnamon

Combine flour, sugar and salt. Cut shortening into flour mixture. Beat egg into milk and add to flour mixture. Mix like a pie crust and chill.

While dough is chilling, peel and slice apples to cover bottom of 13x15-inch pan. Roll half of dough to fit bottom of pan. Place overlapping apple layers over bottom crust. Sprinkle generously with sugar and cinnamon. Roll out remaining dough and cover apple layer. Crimp edges together. Bake at 375° for 1 hour.

While warm, frost (drizzle) with powdered sugar frosting.

Serve warm with ice cream.

Melt-Away Chocolate Chip Cookies

Waneva Huffman

1/2 c. vegetable shortening	2 c. flour
1/2 c. vegetable oil	1 tsp. baking soda
1/2 c. brown sugar	1/2 tsp. salt
1/2 c. powdered sugar	2 tsp. cream of tartar
1 egg	1 c. chocolate chips
1 tsp. vanilla	1/2 c. nuts

Cream shortening, oil, brown sugar and powdered sugar, and add egg and vanilla. Then add flour, baking soda, salt and cream of tartar. Mix in chips and nuts by hand. Bake 8 minutes at 375°.

When storing, put waxed paper between layers.

Ultimate Chocolate Cookies

(That Means...WOW...They're Great)

Ben and Rochelle Wiedenhoeft's grandma, Virginia Hagemann

1 c. brown sugar	1 tsp. salt
1 c. white sugar	1 tsp. vanilla
1/2 c. margarine	3 c. flour (more if needed)
1/2 c. + 2 T. Crisco	1 tsp. cream of tartar
2 eggs	Chocolate bits to your liking
1 tsp. baking soda	1/2 c. nuts (opt.)

Cream shortening and sugar; add eggs. Mix dry ingredients and add. Shape into small balls; dip top half into sugar. Place on greased cookie sheet and press down with a glass. Bake at 350° for 8 to 10 minutes.

Note: If for company use a bag of chips...for the family, a half a bag.

Chocolate Chip Cookies with Oatmeal

In Memory of Aileen Barron

2 c. butter, melted	1 tsp. baking powder
2 c. brown sugar	1 pkg. semi-sweet chocolate chips
2 c. granulated sugar	(lg.)
4 eggs	4 c. oatmeal (uncooked minute)
4 c. all-purpose flour	2 c. pecans
2 tsp. baking soda	2 tsp. vanilla extract
1 tsp. salt	

Using electric mixer and large bowl; cream butter well, then add sugars gradually, until light and fluffy. Add vanilla, then eggs one at a time, beating well after each. Add dry ingredients and mix well. Add chips, oatmeal and nuts; mix until blended. Drop by heaping teaspoon onto greased or sprayed cookie sheet. Bake at 375° for approximately 12 minutes, until set and light brown at edges. Yield: approximately 12 dozen cookies, depending on size.

Variations:

- For butter, may substitute half Imperial margarine or Crisco shortening.
- For sugar, may substitute 3 cups brown and 1 cup granulated sugar, or in a pinch, 3 cups granulated sugar and 1 cup brown sugar.
- For oatmeal, 3 cups is ok. You may also use whole oats, pulse until very fine in food blender.
- Love chocolate? Break large Hershey's chocolate bar in blender, pulse to very small pieces and add with nuts, etc.
- Love peanut butter? Divide 1/4 the dough before adding chips, nuts and oatmeal; mix 1/4 to 1/3 cup peanut butter to 1/4 portion of dough, then 1/4 of chips and oatmeal. To 3/4 of the dough, add 3/4 of chips, oatmeal and pecans; mix well.

Buried Cherry Cookies

Diane Huffman

1 (10 oz.) jar (about 48) maraschino cherries	1/2 c. butter or margarine
1 1/2 c. all-purpose flour	1 c. sugar
1/2 c. unsweetened cocoa powder	1 egg
1/4 tsp. baking soda	1 1/2 tsp. vanilla
1/4 tsp. baking powder	1 c. semi-sweet chocolate pieces
1/4 tsp. salt	1/2 c. sweetened condensed milk

Drain cherries and reserve juice. Stir together flour, cocoa powder, baking soda, baking powder and salt. In a large mixer bowl, beat butter or margarine until softened. Add sugar and beat until fluffy. Add egg and vanilla; beat well. Add flour mixture and beat until well mixed. Shape dough into 1-inch balls. Place about 2 inches apart on an ungreased cookie sheet. Press down center of each with your thumb. Place a cherry in each center.

Frosting: In a small saucepan, combine chocolate and sweetened condensed milk. Cook and stir over low heat until chocolate is melted. Stir in 4 teaspoons reserved cherry juice. Spoon 1 teaspoon frosting over each cherry, spreading to cover cherry. (Frosting may be thinned with additional cherry juice if necessary).

Bake in a 350° oven for about 10 minutes, or until done. Remove and cool. Yield: about 48.

Chocolate-Covered Cherry Cookies

Candice Long

1 1/2 c. all-purpose flour	1 egg
1/2 c. unsweetened cocoa powder	1 1/2 tsp. vanilla
1/4 tsp. salt	1 (10 oz.) jar maraschino cherries (about 48)
1/4 tsp. baking powder	1 (6 oz.) pkg. semi-sweet chocolate chips
1/4 tsp. baking soda	1/2 c. sweetened condensed milk
1/2 c. butter or margarine, softened	
1 c. sugar	

In a large bowl, stir together flour, cocoa powder, salt, baking powder and baking soda. In a mixer bowl, beat together butter (or margarine) and sugar on low speed until fluffy. Add egg and vanilla; beat well. Gradually add dry ingredients to creamed mixture; beat until well blended. Shape dough into 1-inch balls; place on ungreased cookie sheet. Press down center of dough with thumb. Drain maraschino cherries, reserving juice. Place a cherry in the center of each cookie.

In a small saucepan, combine chocolate chips and sweetened condensed milk; heat until chocolate is melted. Stir in 4 teaspoons of the reserved cherry juice. Spoon about 1 teaspoon frosting over each cherry, spreading to cover cherry. Bake in 350° oven for about 10 minutes, or until done. Remove to wire rack; cool. Yield: 48 cookies.

Chocolate Macaroon Cookies

Anne Long

1/2 c. salad oil	2 tsp. vanilla
3 oz. melted unsweetened chocolate	1/2 tsp. salt
2 c. sugar	2 c. flour
4 eggs	2 tsp. baking powder

Combine salad oil and chocolate. Add sugar and the eggs, beating well. Add vanilla.

In a separate bowl, mix dry ingredients. Add to wet mixture. Beat dough 3 to 4 minutes. Put in refrigerator for a few hours, or overnight. Roll into balls; dip tops in powdered sugar before baking. Bake 12 minutes at 350°. Do not overbake.

These cookies do not freeze well.

Cornflake Cookies

Diane Draper

1 1/4 c. margarine	2 2/3 c. flour
1 c. sugar	1 tsp. baking soda
1 c. brown sugar	1/2 tsp. baking powder
2 eggs	2 c. coconut
1 tsp. vanilla	2 c. corn flakes

Cream sugars and margarine. Add eggs and vanilla. Sift flour, baking soda and baking powder; add to the creamed mixture. Add coconut and corn flakes. Mix well. Bake at 350° for 8 to 10 minutes.

Date Pinwheel Cookies

Charles Long

2 c. dates	3 eggs, beaten
1/2 c. sugar	1 tsp. vanilla
1/2 c. water	1 tsp. baking soda
1 c. nuts	1 tsp. baking powder
1 c. shortening	1/2 tsp. salt
2 c. brown sugar	4 c. flour

Cook the dates, white sugar, water and nuts until thick, stirring to keep from sticking. Cool. Mix together remaining ingredients to form a dough. Divide the dough into 2 even parts. Roll each part out as for a jellyroll. Spread date mixture onto each dough half; roll as for a jellyroll into rolls. Chill overnight, or until firm. Slice 1/4-inch-thick and bake in 350° oven for 10 to 12 minutes.

Dutch Butter Cookies

Sharon Harmsen

1 lb. butter (must use butter)
2 c. white sugar

4 c. flour
1 tsp. vanilla

Mix all ingredients together until it forms a soft dough. Roll into small balls. Put on cookie sheet. Press flat with a fork dipped in sugar. Bake at 350° until light brown.

Ginger Molasses Cookies

Hazel Soukup

Mix:

1 c. brown sugar
3/4 c. margarine or shortening

1/3 c. molasses
2 eggs

Add:

1/8 c. milk

Mix.

Add and mix together well:

2 1/4 c. flour
2 tsp. baking soda
1 tsp. cinnamon

1 tsp. ginger
Pinch of cloves (very little)
1/4 tsp. salt

Shape into balls (golf-ball size). Dip tops in sugar. Bake at 350° for approximately 7 minutes, until just done.

Ethel's Kringla

Summer Lee and Ethel Vespestad

1 1/2 c. sugar
2 eggs
1 tsp. salt
2 T. oleo
2 tsp. baking powder

3/4 c. buttermilk with 1 tsp. baking
soda, dissolved in it
1/2 pt. whipping cream
1 tsp. vanilla
3 1/2 to 4 c. flour

In a large bowl, mix all ingredients together. Cover and refrigerate overnight. Use a pastry board a well-floured surface. Drop by rounded tablespoons onto a pastry board and roll out 5- to 6-inch long strips. You will need to use flour on your hands to keep the batter from sticking. Form into pretzel shapes and place on greased cookie sheet. Bake at 425° for 10 minutes, until golden brown. Immediately dab milk on them. Don't get discouraged--practice makes perfect.

Kringla

Linda Eaches

1 c. butter
2 c. sugar
2 eggs
1/2 tsp. salt
2 c. buttermilk

2 tsp. baking soda
6 c. flour
5 tsp. baking powder
2 tsp. vanilla
1/2 tsp. almond flavoring

Thoroughly mix the butter, sugar, eggs, salt, vanilla and almond flavoring. Mix buttermilk and baking soda together; add to the above. Mix baking powder with about 3 cups of the flour and add to the above mixture. Add enough of the remaining flour to make a stiff dough; chill overnight. Using a small pinch of the dough, roll into a rope about the size of a pencil. Shape into circles or figure "8". Bake at 450° for 8 to 10 minutes. Yield: about 8 dozen.

Oatmeal Cookies

Summer Lee Vesperstad

1 1/2 c. flour
3 c. quick oatmeal
1 tsp. salt
1 tsp. baking soda
1 c. Crisco (butter-flavor)

2 T. water
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla

In a large bowl, cream sugars, Crisco, water, eggs and vanilla. In a separate bowl, combine flour, salt, baking soda and oatmeal. Add gradually to creamed mixture. Drop by teaspoon onto a greased cookie sheet. Bake at 375° until lightly browned, usually 11 or 12 minutes. Yield: 5 to 6 dozen.

Variation: Add 3/4 bag of chocolate chips, or some M&M's or raisins, for variety.

Oatmeal Cookies

Lucille Farrell, great-grandmother of Candice Long

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla

1 1/2 c. flour
1 tsp. baking soda
1 tsp. salt
3 c. oatmeal

Cream together shortening and sugars. Add eggs, vanilla, and beat well. Combine flour, baking soda and salt; combine with sugars and shortening. Stir until blended. Add oatmeal. Bake at 350° for 10 minutes.

Optional: Nuts, coconut, muffins, dried fruits, or ground Hershey's bar may be added.

Peanut Butter Cookies

Summer Lee Vespestad

- | | |
|---------------------------------|----------------------|
| 1 c. brown sugar | 2 c. flour |
| 1 c. sugar | 2 tsp. baking soda |
| 1 c. peanut butter | 2 tsp. baking powder |
| 1/2 c. Crisco (butter-flavored) | Pinch of salt |
| 4 tsp. water | 1 tsp. vanilla |
| 2 eggs | |

In a large bowl, mix sugars, Crisco, peanut butter, water and eggs. Mix dry ingredients in a separate bowl and gradually add them to the creamed cheese mixture. Add vanilla. Roll into 1- to 2-inch balls and place on greased cookie sheet. Slightly flatten each ball with a fork dipped in sugar. Bake in 325° oven until lightly browned, usually about 15 minutes. Yield: about 4 dozen.

Peanut-Chocolate Chip Thumbprints

Mary Judge

- | | |
|--------------------------------|---------------------------------|
| 2 c. unsifted flour | 1 tsp. water |
| 1 tsp. baking powder | 1 1/4 c. chopped salted peanuts |
| 1 c. shortening | 1/4 c. creamy peanut butter |
| 1 c. firmly-packed brown sugar | 1 c. chocolate baking chips |
| 2 eggs (1 separated) | |

Mix flour with baking powder. Cream shortening and brown sugar. Blend in 1 egg and egg yolk from second egg. Gradually add flour mixture, blending after each addition. Combine egg white and water; mix well. Shape dough into 1-inch balls; dip in egg white mixture and roll in chopped peanuts. Place 1-inch apart on lightly-greased baking sheet. Make an indentation in center of each with thumb. Place about 1/4 teaspoon peanut butter and 1 teaspoon chocolate chips in each indentation. Bake at 350° for 12 minutes, or until done. Yield: approximately 4 dozen.

Romance Cookies

Eleanor Bennett

- | | |
|----------------------------|--------------------------------|
| 1 c. flour | 1 c. walnuts, coarsely chopped |
| 1/2 c. margarine or butter | 3 T. flour |
| 2 T. white sugar | 1 tsp. vanilla |
| 2 eggs, beaten | 1/2 tsp. baking powder |
| 1 1/2 c. dark brown sugar | |

Combine 1 cup flour, butter and white sugar. Mix until the texture of cornmeal. Pat evenly into 8-inch square pan. Bake at 350° for 15 minutes; set aside. Combine eggs, brown sugar, walnuts, flour, vanilla and baking powder. Pour over baked crust. Return to oven and bake 25 minutes. Let cool. Cut into squares. Yield: 25 squares.

Snickerdoodles

In Memory of Aileen Barron

1/2 c. butter or margarine,
room temp.
1 egg
1 c. granulated sugar
1/2 tsp. vanilla extract

1 c. all-purpose flour
1/4 tsp. baking soda
1/4 tsp. cream of tartar
2 T. granulated sugar
1 tsp. cinnamon

Beat butter or margarine, sugar and egg 30 seconds on high. In bowl or on piece of waxed paper, mix dry ingredients (through cream of tartar); add 1/2 of this to butter mixture and beat until thoroughly combined. Beat in remaining flour mixture. Drop by spoonfuls onto ungreased cookie sheet; sprinkle with cinnamon-sugar mixture. Bake at 375° for 10 to 11 minutes, or until edges are golden. Yield: about 3 dozen.

Sugar Cookies

Summer Lee and Ethel Vespestad

1 c. margarine
1/2 c. Crisco or Mazola oil
1 egg
1 c. sugar
2 1/2 c. flour

1 tsp. baking soda
1 tsp. cream of tartar
Dash of salt
1 tsp. vanilla

In a large bowl, cream together margarine, Crisco, egg and sugar. Add flour, baking soda, cream of tartar, salt and vanilla; mix well. Roll into balls and gently flatten with the bottom of glass dipped in sugar. Bake in a 350° oven until lightly browned, about 8 minutes. Yield: about 3 to 4 dozen.

Grandma Glendening's Sugar Cookies

Vivian Glendening

Cream together:

1 c. oleo

2 c. sugar

Blend in:

2 lg. eggs

Add:

1 tsp. vanilla
1 tsp. salt

4 tsp. baking powder
4 to 4 1/2 c. flour

Divide dough into 4 parts. Cover and chill 1 to 2 hours. Roll dough out on floured surface, one part at a time. Roll 1/8-inch thick. Cut with cookie cutters. Bake on greased cookie sheet. Yield: approximately 48 medium-sized cookies. Bake at 375° for 8 to 10 minutes.

Good sugar cookie recipe to roll out and use cookie cutters.

Old-Fashioned Sugar Cookies

Loreli Bryant

Sift together:

3 c. flour

1 tsp. salt

1 tsp. baking powder

Add:

1/2 c. white sugar

1 c. shortening

1/2 c. brown sugar

Cut in as for pastry, until mixture resembles coarse cornmeal.

Blend in:

2 eggs (beaten with milk)

2 tsp. vanilla

4 T. milk

Roll out on slightly-floured board to 1/16-inch thickness. Cut with cookie cutter. Place on ungreased cookie sheet. Bake 6 to 8 minutes at 375°. Yield: 3 to 4 dozen.

Trash Cookies

Shana Wilson

1/4 c. butter, softened

1 1/4 tsp. baking soda

3/4 c. sugar

3 c. oatmeal

3/4 c. brown sugar

1/2 c. raisins

1/2 tsp. vanilla

1/2 c. chocolate chips

2 eggs

1/2 c. butterscotch chips

1 c. peanut butter

Soften butter and mix with sugars. Add vanilla, and 1 egg at a time. Add all other ingredients. Scoop with ice cream scooper for large cookies and bake on cookie sheet covered with parchment paper. Bake at 350° for 7 to 10 minutes.

You may double this recipe.

Chocolate Waffle Iron Cookies

Mary Judge

1/3 c. butter or margarine

3/4 c. sugar

1 1/2 sq. unsweetened chocolate

1 c. flour

2 eggs

1 tsp. vanilla

Melt 1/3 cup butter or margarine and 1 1/2 squares chocolate. Beat 2 eggs; add 3/4 cup sugar, 1 cup flour and 1 teaspoon vanilla. Mix well and add chocolate mixture. Drop by teaspoonfuls and bake in waffle iron until done.

Praline Apple Waffle Cookies

Grandma Carol Gardner

- | | |
|----------------------------|-----------------------|
| 1 1/4 c. brown sugar | 1 tsp. cinnamon |
| 1/2 c. margarine, softened | 1/2 tsp. salt |
| 2 eggs | 1/8 tsp. nutmeg |
| 1 tsp. vanilla | 1/2 c. shredded apple |
| 1 1/2 c. flour | Powdered sugar |
| 1 tsp. baking powder | |

Mix brown sugar, margarine, eggs and vanilla in bowl until smooth. In a separate bowl, mix flour, baking powder, cinnamon, salt and nutmeg. Add dry ingredients to first mixture; mix well. Add shredded apple to batter. Cook on waffle iron and cool. Sprinkle with powdered sugar.

Apple Brownies

Anne Long

- | | |
|--------------------|----------------------|
| 2/3 c. butter | 1 1/2 c. flour |
| 1 c. brown sugar | 2 tsp. baking powder |
| 1 c. regular sugar | 1/4 tsp. salt |
| 2 eggs | 1 c. chopped nuts |
| 1 tsp. vanilla | 1 c. chopped apples |

Preheat oven to 350°. Grease a 9x13-inch pan.

Cream butter and sugars. Add eggs and vanilla; blend well. Mix together dry ingredients and add to wet. Blend. Add nuts and apples. Spread into pan. Sprinkle with cinnamon and sugar. Bake for about 35 minutes. Cool. Cut into squares.

Caramel Brownies

Natalie Haverdink

- | | |
|----------------------------------|------------------------|
| 30 to 50 light caramels | 2/3 c. evaporated milk |
| 1 pkg. German chocolate cake mix | 3/4 c. melted oleo |
| 1 c. chocolate chips | 1 c. nuts (opt.) |

Combine caramels with 1/3 cup evaporated milk and heat until caramels are melted. Combine cake mix with rest of milk and oleo. Spread half in a greased and floured 9x13-inch pan and bake 6 to 10 minutes at 350°. Remove and sprinkle chocolate chips on top. Spread melted caramel mixture over the top, and crumble the remaining dough over that. Bake at 350° for 15 to 18 minutes. Cool thoroughly and cut into squares.

Chocolate Chip Blonde Brownies

Barbara L. Farrell

2/3 c. butter or margarine
2 c. brown sugar
2 T. hot water
2 eggs
2 tsp. vanilla
2 c. sifted flour

1 tsp. baking powder
1/4 tsp. baking soda
1 tsp. salt
1 c. chopped nuts (opt.)
1 c. chocolate chips

Melt the butter or margarine; add brown sugar and mix together. Add the 2 tablespoons hot water; mix together and cool slightly. Add the eggs and vanilla; beat. Sift together dry ingredients and add to mixture. Blend together and spread in a greased jellyroll pan. Sprinkle 1 cup chocolate chips over the top. Bake at 350° for 25 minutes. Cool in pan.

Note: Jellyroll pan is 11x16x1-inch.

This has been my children's favorite for many years.

Brownies

Vivian Glendening

2/3 c. margarine
2 c. sugar
4 eggs
1 1/2 c. flour

6 T. cocoa
1 tsp. salt
2 tsp. vanilla

Melt margarine and cocoa in a large saucepan. Cool. Mix in sugar. This will be rather dry. Stir in eggs, one at a time. Do not beat. Add vanilla, salt and flour. Spread on greased and floured jellyroll pan. Bake 15 to 18 minutes at 350°. Frost while still warm.

FROSTING:

2 2/3 c. powdered sugar
1 tsp. vanilla
5 T. hot water

4 T. cocoa
1/3 c. margarine
1 egg yolk

Mix together and spread on brownies while still warm. Frosting will be thin, but hardens as cools.

Brownies

William Barron

Melt together:

1/2 c. butter

2 sq. unsweetened baking chocolate

Stir in:

1 c. sugar

3/4 c. flour

2 eggs

1/2 c. chocolate chips

1 tsp. vanilla

Pour batter into greased and floured 9x9-inch pan. Bake at 350° for 30 minutes. Do not overbake.

Cakes

Fresh Apple Cake

Lucille Farrell

2 c. white sugar

2 tsp. baking soda

1 c. shortening

1 1/2 tsp. cinnamon

2 eggs

6 c. diced apples

3 c. flour

3/4 c. nuts

TOPPING:

1 pt. half & half

2 T. butter

2 T. cornstarch

Pinch of salt

1 c. brown sugar

1 tsp. vanilla

Cream together white sugar, shortening and eggs. Add flour and dry ingredients alternately with diced apples and nuts. Bake 40 to 50 minutes in 325° oven. Put topping on warm cake.

Topping: Boil all ingredients, except vanilla, until thick. Add vanilla. Pour over warm cake.

Carrot Cake

GeAnna Clem

- | | |
|---|---------------------|
| 1 c. Wesson Oil | 2 c. flour |
| 2 c. sugar | 2 tsp. baking soda |
| 2 c. (lg. can) crushed pineapple
& juice | 2 tsp. cinnamon |
| 1 c. coconut (opt.) | 1 tsp. salt |
| 2 tsp. vanilla | 2 c. grated carrots |
| 2 c. chopped nuts | 3 eggs |

Beat together oil and sugar. Add eggs, one at a time. Add carrots, pineapple, coconut, etc.; mix well. Bake in a 9x13-inch greased and floured pan for 1 hour at 325°.

FROSTING:

- | | |
|----------------------|---|
| 1 box powdered sugar | 1 (8 oz.) pkg. Philadelphia cream
cheese |
| 1/2 c. margarine | 1 T. vanilla |
| | 1/4 c. pineapple juice (or less) |

Cream together sugar and margarine; add cheese, vanilla, and enough pineapple juice to make spreading consistency.

Very good!

This carrot cake recipe is "Awesome".

Chocolate Buttermilk Cake

Deb Loutzenhiser

2 sticks margarine
1 c. water

3 tsp. cocoa

Bring the above ingredients to a boil in a saucepan.

Mix in a large bowl:

2 c. sugar
2 c. flour

1/2 tsp. salt

Mix in a small bowl:

2 beaten eggs
1 tsp. baking soda

1/2 c. buttermilk
1 tsp. vanilla

Pour hot mixture over flour mixture. Add the egg mixture. Bake in greased and floured 9x13-inch cake pan for 30 to 40 minutes at 350°. While cake is baking, make the frosting.

FROSTING:

1 stick margarine

3 tsp. cocoa
6 tsp. milk

Combine the above ingredients in a saucepan. Heat over low heat. Do not boil. Remove from heat and add:

1/2 c. pecans
1 tsp. vanilla

2 1/4 c. powdered sugar

Mix well. When the cake comes out of the oven, frost immediately.

Easy Chocolate Pound Cake

Anne Hrbek

1 pkg. fudge cake mix (SuperMoist)	1 (8 oz.) ctn. sour cream
1 (16 3/4 oz.) pkg. chocolate instant pudding (dry)	1/2 c. warm water
1 (6 oz.) pkg. chocolate chips	1/2 c. oil
	4 eggs

Mix all ingredients, except chocolate chips, until well blended. Add chips and mix until evenly distributed. Pour into greased bundt pan and bake at 350° for 1 hour. Let cool completely before removing from pan. Dust with powdered sugar.

Chocolate Fudge Cake

(No Eggs)

Wanda White

2 c. flour	1 T. baking soda
1 1/4 c. sugar	2/3 c. safflower (or other) oil
1/2 c. cocoa	1 c. skim milk
1/2 tsp. salt	1 c. strong, decaf coffee

Combine dry ingredients; add oil and milk; blend. Stir in boiling coffee. Pour into 9x12-inch cake pan. Bake at 350° for 30 minutes.

Sour Cream Chocolate Cake

Tina Compton and Summer Lee Vespastad

2 c. flour	1 tsp. salt
2 c. sugar, divided	1 c. sour cream
2 tsp. baking soda	1 c. hot water
1/2 c. cocoa, sifted	1 . vinegar
2 eggs	1 tsp. vanilla

Preheat oven to 350°. Cream eggs, 1 cup sugar and salt in a large bowl; set aside. Mix sour cream, water and vinegar. Alternately add the sour cream and flour mixtures to the eggs. Add vanilla. Pour into a greased and floured 9x13-inch cake pan. Bake at 350° for 35 to 40 minutes.

This is a very moist cake - it is done when it springs back in the middle.

Nana's Never-Fail Chocolate Cake

Janelle and Janessa Moore

1 1/2 c. flour	1 c. sour milk
1 1/4 tsp. baking soda	1 tsp. vanilla
1 tsp. salt	2 eggs
1/2 c. cocoa	1 1/4 c. sugar
2/3 c. oil	

Combine all ingredients. With a hand mixer, beat on low for 3 minutes. Pour cake batter into a greased 9x13-inch pan. Bake at 350° for 30 minutes, or until a toothpick inserted in the middle comes out clean.

Never-Fail Cake

Phyllis Soroka and Elda Morlan

1 egg	1 tsp. vanilla
1/2 c. cocoa	1 tsp. baking soda
1/2 c. shortening	1 c. sugar
1 1/2 c. flour	1/2 c. hot water
1/2 c. sour cream	

Put in bowl in order given. Do not mix until last item has been added. Bake in 350° oven, in 8x8-inch pan, until done.

Mother's Moist Lemon Cake

Libby Randall

1 box regular lemon cake mix	3/4 c. vegetable oil
1 (3 oz.) pkg. instant lemon pudding	3/4 c. water
4 eggs	

GLAZE:	1/3 c. orange juice
2 c. powdered sugar	2 T. vegetable oil

Preheat oven to 350°; grease and flour 9x13-inch cake pan. Combine all cake ingredients and beat together for 5 minutes. Bake for 35 to 40 minutes. Cool slightly. Combine glaze ingredients. Prick cake all over with long-handled fork and pour glaze gradually over top of cake, using all of glaze.

This cake gets better the longer you keep it! Great for picnics or potluck suppers, it feeds a crowd. This recipe came from my mother.

Matrimonial Cake

Eleanor Bennett

FILLING:	
2 c. dates	1 T. brown sugar
1 c. boiling water	1 T. lemon juice

ROLLED OATS MIXTURE:	1/2 c. brown sugar
1 1/4 c. rolled oats (old-fashioned)	1 tsp. baking soda
1 1/4 c. flour	3/4 c. butter or shortening

Filling: Cut dates into pieces. Add brown sugar and boiling water. Cook until smooth. Add lemon juice and cool.

Rolled Oats Mixture: Cream butter and sugar. Add rest of ingredients and crumb together. Grease a 7x11-inch pan well, and press about half of mixture into the bottom of the pan. Spread in date filling. Put on rest of mixture and press down. Bake at 350° for about 30 to 35 minutes, until browned.

Oatmeal Cake

Margaret Mally

1 1/2 c. boiling water
1 c. oatmeal
1 stick oleo
2 eggs, beaten
1 c. brown sugar
1 c. white sugar

1 1/3 c. flour, sifted
1 tsp. baking soda
1/2 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. salt

TOPPING:

1/2 stick oleo
1/2 c. brown sugar
1 c. coconut

1 c. nuts, chopped
1/4 c. cream
1/2 tsp. vanilla

Pour boiling water over oatmeal and oleo. Let stand 20 minutes; add other ingredients. Bake at 350° for 35 minutes, or until done.

Topping: Mix and heat together all ingredients, except vanilla. Add vanilla and mix together. Spread over warm cake and brown under broiler.

Oatmeal Cake

Kathy Carney

1 c. oatmeal

1 1/4 c. boiling water

Pour boiling water over oatmeal and let sit 20 minutes.

Mix together:

1/2 c. margarine
1 c. white sugar

1 c. brown sugar

Add:

2 eggs, beaten

1 1/3 c. flour
1 tsp. cinnamon

1/2 tsp. salt
1 tsp. baking soda

Mix well, all together.

Add oatmeal mixture and mix well. Pour into 9x13-inch pan. Bake at 350° for 40 minutes.

Oatmeal Cake Frosting

Kathy Carney

6 T. margarine, softened
1 c. brown sugar
1 c. coconut

1 tsp. vanilla
1/4 c. milk or cream

Mix together and pour on top of cake while it's still warm.

Quick Poppy Seed Bundt Cake

The Wiedenhoft Family

1 pkg. cake mix with pudding
(white or yellow)
1 c. water
1/2 c. oil

1 sm. pkg. instant pudding (vanilla)
4 heaping T. poppy seeds
4 eggs

Mix dry ingredients; add water and oil. Add eggs, one at a time. Beat after each egg. Pour into a greased and floured bundt pan. Bake at 350° for 45 minutes.

Other combinations: Lemon cake mix and lemon pudding; chocolate cake and chocolate pudding.

Pumpkin Pudding Cake

Norma Nikkel

3 eggs, beaten
1 c. sugar
1 tsp. cinnamon
1/2 tsp. salt
1 (32 oz.) can pumpkin
1/2 tsp. ginger (opt.)
1/4 tsp. cloves

1 (14 oz.) can evaporated milk
1 box of 2-layer white or yellow
cake mix
1 stick butter, melted
1 c. walnuts or pecans, chopped
Whipped cream or ice cream

Mix eggs, sugar, cinnamon, salt, pumpkin, ginger, cloves and milk. Whisk until blended, and pour into a greased or sprayed 9x13-inch pan. Sprinkle 1 package cake mix over top. Drizzle melted butter over top. Sprinkle with chopped walnuts or pecans. Bake at 350° for 1 hour. Serve with whipped cream or ice cream.

Very rich, and so easy.

Red Velvet Cake

Patricia Hontz

- | | |
|-------------------------|--------------------|
| 1/2 c. shortening | 1 tsp. vanilla |
| 1 1/2 c. sugar | 1 tsp. baking soda |
| 2 eggs | 1 c. buttermilk |
| 2 oz. red food coloring | 1 T. vinegar |
| 2 T. cocoa | 2 1/4 c. flour |
| Pinch of salt | |

Cream shortening with sugar. Add eggs and cream again. Add mixture of cake coloring and cocoa to make paste. Add salt and flour with buttermilk and vanilla. Add baking soda and vinegar alternately. Blend. Bake at 350° for 30 minutes.

- | | |
|------------------|-----------------|
| FROSTING: | 1 c. sugar |
| 3 T. flour | 1 c. shortening |
| 1 tsp. vanilla | 1 c. milk |

Cook flour and milk on low heat until thick; cool. Cream shortening, sugar and vanilla until fluffy. Add to flour mixture. Beat until like whipped cream. Spread on layers. Sprinkle with coconut or nuts if desired. Keep cake cool.

Texas Sheetcake

Julie Martin

- | | |
|--------------------|-----------------|
| 2 sticks butter | 2 eggs |
| 1 c. water | 2 c. sugar |
| 3 T. cocoa | 1/2 tsp. salt |
| 2 c. flour | 1 c. sour cream |
| 1 tsp. baking soda | |

Bring butter, water and cocoa to a boil; set aside. Cream eggs, sour cream and sugar. Add dry ingredients, then hot cocoa mixture. Pour into greased and floured 12x18-inch cookie sheet. Bake at 350° for 20 minutes.

Melt together on burner over low heat:

- | | |
|----------------------------|----------------------|
| 1 stick butter | 3 T. cocoa |
| 6 T. milk | 1 box powdered sugar |
| 1/2 c. chopped nuts (opt.) | |

Do not boil! Spread on warm cake.

Never-Fail Frosting

Sharon Harmsen and aunt, Jo VanHill

- | | |
|---------------------|---------------------|
| 2 c. powdered sugar | 2 T. milk |
| 2 T. cornstarch | 1/2 c. white Crisco |
| 1 egg white | 1 tsp. vanilla |

Mix together well and beat with mixer about 10 minutes (don't cut time short).

Variation: 2 tablespoons cocoa can be added for chocolate frosting.

Can be frozen.

Carrot Bars

Anne Hrbek

- | | |
|--------------------------|---------------------|
| 2 jars baby food carrots | 2 tsp. baking soda |
| 2 c. flour | 1 1/2 tsp. cinnamon |
| 2 c. sugar | 4 eggs |
| 1 1/4 c. oil | |

Bake at 350° for 25 minutes. Frost with cream cheese frosting.

CREAM CHEESE FROSTING:

- | | |
|--------------------|--------------------------------------|
| 2 T. butter | Powdered sugar, to right consistency |
| 4 oz. cream cheese | Vanilla |

Mix with mixer.

Cherry Bars

Leona Harmsen

- | | |
|---------------------------|--------------------------|
| 2 sticks Blue Bonnet oleo | 1 3/4 c. sugar |
| 1/4 tsp. butter flavoring | 4 eggs |
| 1/2 tsp. almond flavoring | 1 tsp. vanilla |
| 1/2 tsp. salt | 3 c. flour |
| 1 can cherry pie filling | 1 1/2 tsp. baking powder |

Cream shortening, sugar and butter flavoring. Beat well. Add eggs, one at a time. Add vanilla and almond flavoring. Sift dry ingredients together; add to creamed mixture. Beat until smooth. Save 1 cup of batter (or a little more). Spread rest in a greased 11x17-inch pan. Spoon pie filling on batter. Pat remaining batter in small "islands" over cherry layer. Bake at 350° for 40 minutes. Drizzle with a little powdered sugar icing with 1/2 teaspoon almond flavoring.

Note: If you use an insulated pan, bake 12 minutes longer.

Chocolate Chip Cookie Bar

Peggy Smith

2 c. brown sugar
2 c. flour

1/2 c. butter

Mix together; reserve 1 cup.

1 tsp. salt
1/2 c. nuts (opt.)
1 egg
1 tsp. baking soda

1 tsp. vanilla
1 c. milk
1 c. chocolate chips

Beat egg, then salt, baking soda, vanilla and milk. Add to brown sugar mixture; mix well. Pour into 9x13-inch pan. Top with reserved cup of brown sugar mixture, then sprinkle 1/2 cup nuts and 1 cup chocolate chips over the top. Bake at 350° for 30 minutes.

Nut and Date Bars

Grace Wilson

3/4 c. flour
1 c. sugar
1 level tsp. baking powder
1 c. chopped walnuts

1 c. chopped dates
2 eggs, well-beaten
A lg. pinch of salt
Powdered sugar

Sift the flour, salt and baking powder over the chopped nuts and dates; mix thoroughly. Add the eggs, beating again thoroughly. Add the sugar. Beat. Spread the mixture 1/2-inch-thick on a well-buttered paper. Place in a flat pan. Bake for 10 minutes at 350°. After removing from oven, cool and cut mixture into squares. Roll pieces in the powdered sugar.

These keep well, if stored in a tin.

Pumpkin Cake Bars

Grandma Soukup

1 pkg. spice cake mix
1 (15 oz.) can Libby's 100% pure
pumpkin

3 lg. eggs
1/2 c. vegetable oil
1/3 c. water

Blend all ingredients in a large bowl until moistened. Beat on medium for 2 minutes. Pour into 24 paper-lined muffin cups. Fill 3/4 full. Bake in preheated 350° oven for 16 to 21 minutes. Cool in pans 10 minutes, then place on wire racks and cool completely.

Frost cupcakes with cream cheese frosting, or serve plain.

Seven-Layer Bars

Rebekah Sage

- | | |
|---------------------------------------|--|
| 1/2 c. butter, melted (in 9"x13" pan) | 1 c. grated coconut |
| 1 c. crushed graham crackers | 1 c. chopped walnuts |
| 1 (6 oz.) pkg. chocolate chips | 1 can Eagle Brand sweetened condensed milk |
| 1 (6 oz.) pkg. butterscotch chips | |

Bake 20 to 25 minutes at 325°. Cool slightly and cut to desired size. Place on rack to finish cooling.

Be sure not to over-melt your butter.

Dutch Letters

Sharon Harmsen

- | | |
|---------------------------|--------------------|
| 1 lb. margarine or butter | 1 lb. almond paste |
| 4 c. flour | 3 eggs |
| 1 c. water | 2 c. sugar |

Cream together butter, flour and water. Chill until stiff. Mix almond paste, eggs and sugar; set aside. Divide chilled dough into 1/4's and then into 1/6. Roll each piece into a rectangular 3x10-inch strip. Pat layer of filling into middle of each strip, about 1/2-inch from edge. Roll strip up and seal with fork. Arrange sealed-side down. Shape into the letter S. Put small slits in top of roll. Brush with beaten egg white and sprinkle with sugar. Bake at 350° for 15 to 20 minutes.

May freeze, before or after baking.

Caramel Corn

Rochelle Wiedenhoef's grandma, Virginia Hagemann

Boil together for 5 minutes the following:

- | | |
|------------------------------|--------------------|
| 1 c. white sugar | 1/2 c. white syrup |
| 1 c. brown sugar | 1 tsp. salt |
| 2 sticks margarine or butter | |

Remove from the heat and add:

- | | |
|----------------------|--------------------------|
| 1 tsp. vanilla | Pinch of cream of tartar |
| 1/2 tsp. baking soda | |

Pour over and coat 30 cups of popped corn (that's about 3 cups of unpopped corn). This is lightly coated, but still one gets the flavor and is lower in calories. Put in roasting pans and bake 1 hour at 250°. Stir every 15 minutes. Cool and store in airtight plastic containers.

Popcorn Cake

Vivian Glendening

- | | |
|------------------------------------|--------------------|
| 4 qt. popped corn (no oil or salt) | 1 lb. marshmallows |
| 12 oz. dry-roasted peanuts | 12 oz. M&M's |
| 1/2 c. vegetable oil | 1/2 c. margarine |

Melt margarine in a large mixing bowl; stir in oil. Add marshmallows and mix to coat the marshmallows. Melt marshmallows in microwave, 6 minutes on HIGH, stirring every 2 minutes. Mix the oil through the marshmallows well. Pour marshmallow mixture over popcorn. Add peanuts and M&M's and stir together. Press into a very-well-greased, loose-bottom angel food cake pan. When cool, invert pan and take cake out. Cut with an electric knife.

Munchie Popcorn Mix

William Barron

- | | |
|---|---|
| 2 bags microwave popcorn
(approx. 16 cups) | 1 (12 oz.) can mixed nuts |
| 2 c. Rice Krispies | 1 lb. pkg. almond bark (melt &
add 2 T. peanut butter) |

Stir all ingredients together. Spread on 2 cookie sheets, lined with waxed paper. When cool, break into pieces. Store in airtight container.

Pecan Tassies

Vivian Glendening

- | | |
|--------------------|-----------------------------|
| CRUST: | 2 c. flour |
| 2 sticks margarine | 2 (3 oz.) pkg. cream cheese |

Mix together like pie dough. Divide dough into thirds and chill. Work with one-third of the dough at a time. Press into tiny tart pans. Do not have any holes in the dough.

FILLING:

- | | |
|-------------------------|--------------------------|
| 2 eggs, slightly beaten | 1 1/2 c. brown sugar |
| 1/4 tsp. salt | 2 T. margarine, melted |
| 2 tsp. vanilla | 1 1/2 c. pecans, chopped |

Save some pecans to sprinkle on top of tassies. Mix together and fill shells 3/4 full. Top with a few pecans. Bake at 325° for 15 to 20 minutes. Take out of tart pans and let cool.

These are excellent to freeze.

Date Roll

(Candy)

Charles Long

2 1/2 c. sugar

2/3 c. milk

1 c. chopped dates

1 1/2 tsp. margarine or butter

1 c. chopped nuts

Boil the sugar, milk and dates until it makes a soft ball in cold water. Add the remaining ingredients and beat until very stiff. Pour onto waxed paper, which has powdered sugar sprinkled on it. Make into a roll. Chill. Slice.

Peanut Brittle

Vivian Glendening

2 c. sugar

1/2 c. water

1/4 tsp. salt

1 tsp. vanilla (measure out & have ready to use)

1 c. light syrup

2 c. salted peanuts

3 tsp. baking soda (measure out & have ready to use)

Cook sugar, syrup and water to hard ball, 260°. Stir constantly. Add the peanuts and salt. Cook to 300°, stirring constantly or it will scorch. Remove from stove. Add vanilla and stir in quickly. Add baking soda and stir only enough to get all stirred in. It will foam up, this is what you want. Pour out quickly onto greased foil placed on 2 cookie sheets. Do not spread or mess with it until cool. When cool, break into pieces. It will turn a wonderful golden color and be light and airy.

Playdough

Michael Carney and Grandma Soukup

2 c. flour

1 c. salt

1 c. hot water

2 T. cooking oil

4 tsp. cream of tartar

Mix all together with 1 cup flour, then add second cup of flour. Mix in well. Knead. Divide and color with food coloring. Store tightly covered. For playing, not eating! Enjoy!

Notes & Recipes



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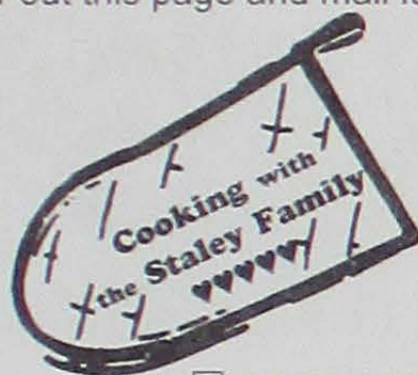
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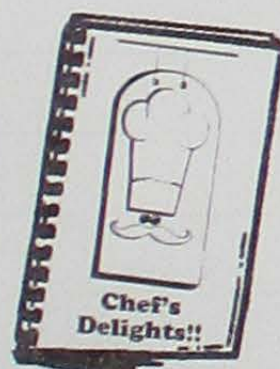
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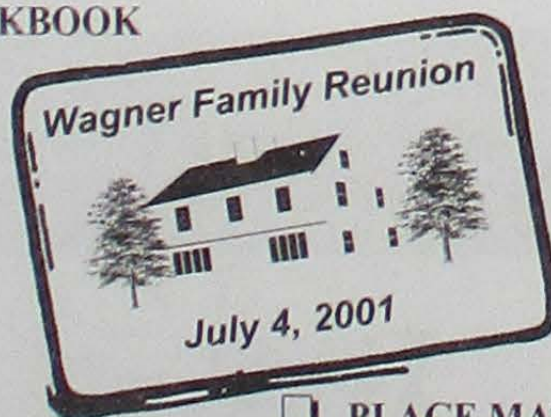
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